

DOMAINE PÉLAQUIÉ



COTES DU RHONE VILLAGES LAUDUN BLANC « LUC PÉLAQUIÉ »



BLENDING

Clairette, Roussanne

SOIL

Sandy and clayey slopes, with fossilized sediments.
Northern exposure.

WINE-MAKING PROCESS

Grape varieties are harvested at optimal ripeness and vinified separately. After pressing and settling, the alcoholic fermentation takes place in thermo regulated tanks with regular stirring of the lees. Then the wine is aged in 500L oak barrels during 10 months before the bottling.

TASTING

Very intensive and brilliant golden color. Roasted almonds and ripe white fruits at the nose. Full-bodied and elegant in mouth, before a mineral finish. Perfect with white meat, fishes and cheese.