



Côtes du Rhône white

LOCATION : This wine is derived from selected vineyards in the Vaucluse and Gard "departments" of France.



VINEYARDS AND TERROIR :

Our whites are selected from vines growing in clay-limestone plains and hillsides.

GRAPE VARIETIES : Grenache blanc (60%) Viognier (40%)

PRODUCTION :

After a light skin maceration, the grapes are pressed and placed in temperature-controlled stainless steel vats. Fermentation is carried out at low temperature to preserve as much fruit as possible. Ageing also takes place in vats, on the fine lees, with no malolactic fermentation taking place, in order to preserve the crisp, crunchy character of this easy-drinking wine.



TASTING NOTES :

A lovely nose of peaches and pears with delicate anise overtones. Delicious on the palate with lovely fat, beautiful freshness and long-lingering aromas.



SERVING AND FOOD PAIRING :

Serve between 12 and 14°C, not too cold, to enable the aromas to come through.

Enjoy with a fish terrine, salmon tartare, seasoned fish or even a mid-dry goat's cheese.



Grape Variety ID Card

Grenache blanc : originally from Spain, this grape variety's bunches are large and its grapes juicy. It produces charming, opulent wines.

Viognier : originally from the northern Rhône Valley, this variety produces very fine, aromatic and complex wines with dominant aromas of white-fleshed fruit (pears, peaches).

The 2016 Vintage.....

Summer 2016 was particularly hot and dry, creating water stress on the vines and, in some areas, causing ripening to stop in September. The earlier ripening white varieties produced concentrated and aromatic grapes. The later ripening reds had the benefit of the rain which fell at the end of September, resulting in well-balanced, full-bodied wines. The 2016 vintage is a great vintage.

Find out more on our
website
www.lavau.fr

