



Wine: Côtes du Rhône Vieux Clocher blanc
Producer: Arnoux & Fils
Vintage: 2010
Grape: 60% Grenache Blanc, 30% Clairette, 10% Bourbolenc
Alcohol: 13,5%

Vinification & maturing

After picking, the grapes have been selected, crushed and de-stemmed. Maceration of 7-10 days in vats to optimise the fruit and concentrate the wine.

Tasting notes

An amber color which exhaled a powerful fruity bouquet with hints of exotic fruits (banana, mango, pineapple, grapefruit) with a few notes on a floral background slightly mineral. The attack is frank, we find the fruit in a bold decor and ample that thrives on a sweet finish.

Food pairing

Serve as an appetizer or dessert, chocolate, foie gras, goat cheese.

Serving temperature

12°C

(Indeholder sulfitter)

