

Vign
erons
crea
teurs

Domaine de la Vidalière

Blanc, Millésime 2023

AOP Côtes du Rhône

- Les Emblématiques -

Grape varieties:

Grenache blanc, Marsanne, Rolle (Vermentino)

Winemaking :

Harvested at night. Direct pressing, static cold settling. Vinification in concrete vats with controlled fermentation temperatures of 15°C. Alcoholic fermentation for 14 days.

Tasting :

Bright, lemon yellow colour with green highlights.

Floral and fresh nose with notes of acacia.

Fresh attack with citrus and lemon aromas and a good length.

Food pairing :

Enjoy with seafood pasta, a vegetable and egg terrine or as an aperitif.

Serve at: : 10°-12°C

Cellaring : 2 years

VITICULTURE
TERRA
VITIS
RESPONSABLE

