



Côtes du Rhône - White 2013

Blend : Grenache blanc, Viognier, Clairette.

Area, yield and age of the vineyard : 2 hectares, 30 hl /ha, 20 à 30 years

Terroir : BUISSON

This family vineyard is located on the north-facing slope of the Rasteau and Cairanne hillside, at an altitude of 180 to 250 metres, with north-east/north-west exposure.

These very complex soils are composed of clay and limestone earth covered by pebbles of marine and alluvial origin.

The natural vegetation contributes to the aromatic complexity of the wines: Aleppo pine, white oak, viburnum, boxwood, rosemary, dogwood, thyme...

Aromas et serving temperature :

A vintage bursting with aromas of citrus and white fruits

For drinking now. Serve at 12°C

Cultivation :

Biodynamic cultivation: in order to give emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification and ageing :

The second wine to white César, the white Côtes du Rhône benefits from all of the work related to César.

Produced from Grenache blanc, Viognier, and also Clairette, it is vinified and aged one-third in oak barrels and two-thirds in stainless steel vats.

The stirring of the fine lees at the end of fermentation gives body and enhances the natural flavour.

