



CESAR Côtes du Rhône - White 2013

Blend : Grenache blanc, Viognier.

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 and serving temperature :

A nose of yellow and white fruits (peach, nectarine) with a hint of smoked wood.

Full-bodied at the start with an attractive mineral freshness.

Strong fruits follow: acidic white fruits, with flinty, mineral notes and a hint of linden.

Good length on notes of yellow fruits.

For drinking now and for 5 – 7 years.

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 :

Grenache, the signature grape of the Southern Rhône, gives this cuvée its excellent minerality.

The grapes are harvested by hand, and after pressing undergo seven to nine months of alcoholic fermentation in oak (225 litre barrels and 600 litre demi-muids) at a temperature of 15 degrees centigrade. This process ensures preservation of the aromas and the minerality of the terroir.

The stirring of the lees after fermentation contributes to the body of the wine and enhances the natural flavour.

Only the best barrels are used to create César white.

