



ALAIN JAUME & FILS
Depuis 1826

CÔTES-DU-RHÔNE

RÉSERVE GRAND VENEUR - *BLANC - BLANC* - 2013

DÉCOUVREZ
LA PRESSE DE CE VIN



Soil type

Plateaux argilo-calcaire. Sols frais et sablonneux.

Grape variety

Roussane Viognier Clairette

Winemaking & ageing

Direct press, fermentation in temperature controlled stainless-steel vats. Early bottling 6 months after harvest.

Tasting

Pale yellow colour, brilliant with a gold tinge. Primary aroma of flowers and stone fruit. On the palate, the fruit is immediately present with touches of almond and white peach. A slight liveliness appears in the finish, which creates a perfect balance for the natural generosity of this wine.

Advices

To consume young in order to preserve the fruitness typicity. Could age 2-3 years. Best poured at 10°C.