

ROUSSANNE SINGLE PLOT

2022 AOP Costières de Nîmes

Grape variety :

Roussanne



Marsanne



Terroir :

Pebble rocks typical from this area bring the elegance and freshness of our wines. Continental climate influenced by the proximity of the Mediterranean Sea.

Vinification and ageing :

Vinification and ageing in small oak barrels and Burgundy barrels.

Tasting notes :

Nose of linden tree flowers and citrus fruits, with a light toasty note. Full bodied on the palate, but at the same time fresh and mineral.

Food pairing :

Scallops soup with truffle seasoning. Service temperature 12 c / 53 F

Drinking maturity:

We consider the optimal maturity and the best possible drinking experience for this wine to happen within the next 8 to 12 years. However, it has the potential to age and develop for more decades



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