

# CÔTES DU RHÔNE LA RESISTANCE MADE WITH ORGANIC GRAPES

The Vignerons de l'Enclave would like to introduce you to their terroirs. They recommend this Côtes du Rhône with organic grapes, carefully selected with the greatest respect for tradition.

## Vineyards

Location: Southern Rhône Valley.

Soil types: Chalky-clay soil on the alluvial plain and stony on the hillside.

Grapes: White Grenache, Marsanne, Roussanne, Viognier

## Wine making

Fermentation: in small temperature-controlled tanks.

The grapes are harvested at their optimum of maturity to express the best fruit flavours of Grenache. The vineyard is made in the respect of the environment, without use of artificial chemical fertilizers, pesticides or herbicides.

## Tasting notes

Greeny straw colour with a delicate passion fruit and peach flavour. Lively and aromatic with lemon mouth feel finish.

## Food matching ideas

Great as an aperitif, with salads or grilled fish

Service temperature between 10 and 12°C.



## The key to discover our terroirs

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