



Grapes

Grenache Blanc
Viognier
Roussanne

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

14.00%

Residual Sugar

0.25 g/l

pH

3.44

Total Acidity

2.72 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

20/04/2024

Côtes-du-Rhône Collection Bio Adunatio Blanc 2019 6x75cl

Winemaker Notes

Fruity apricot notes are evident on the nose. The palate is full and well balanced. The wines volume perfectly balances its freshness and gives the palate lovely length.

Vineyard

Clay-limestone soils, the harvest is carried out at night Machine to limit the oxidation of the musts and preserve the aromatic substances.

Winemaking

Total destemming, gentle pressing, cold static settling. Low temperature alcoholic fermentation in stainless-steel vats. The wine is protected against oxygen to preserve its aromatic potential. It is then aged for 4 months on the fine lees in stainless-steel vats.

Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

Food match

Fish/Shellfish

Sea bream with lemon

