

Grapes  
Grenache  
Viognier  
Roussanne

Region/Appellation  
AOP Côtes-du-Rhône

Alcohol by volume  
13%

Residual Sugar  
0.32 g/l

pH  
3.46

Total Acidity  
3.91 g/l

Drinking Window  
2025 - 2025

Tasting Guide

|     |   |   |   |   |   |   |       |
|-----|---|---|---|---|---|---|-------|
| 1   | 2 | 3 | 4 | 5 | 6 | 7 | 8     |
| Dry |   |   |   |   |   |   | Sweet |

Medium

Tasting note printed  
26/07/2025

# Côtes-du-Rhône Collection

## Bio Adunatio Blanc 2023

### 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

This fine season, with its dry start, cool spring and moderate heat until August, combined with good vineyard management, enabled the grapes to reach excellent ripeness. Early tasting of the grapes revealed aromas of fresh fruit with hints of strawberry and black cherry, heralding a great vintage for this variety.

#### Food match

Sea bream with lemon

