



DOMAINE SERGUIER

La Barone

Côtes Du Rhône blanc 2018

Grape varieties: 98% viognier, 2 % others (grenache, clairette, roussanne, bourboulenc)

Subsoil: limestone



AOP COTES DU RHONE
MISE EN BOUTEILLE A LA PROPRIETE
EARL SUR LES DEUX RIVES PROPRIETAIRE - RECORDANT
DES CHATEAUNEUF-DU-PAPE PRODUCTEURS UNIS
12% Vol
750ml



Vinification and ageing: The grapes are gathered at daybreak to ensure their temperature remains cool. They then undergo a pneumatic pressing, followed by settling, before a low-temperature alcoholic fermentation takes place. Viognier are picked at maturity in order to bring out the abricot and pear aromas and conserve subtle fruit acidity.

Malolactic fermentation is prevented in order to preserve the wine's freshness.

Dégustation : Delicate wine in mouth with white flowers and abricot aromas. The small part in barrel offer a sweet oaky sensation.

Cellar ageing: Can be enjoyed now or kept back for another 5 years.

Serving temperature: 12°C.

Food suggestions: With its lovely notes of abricot, this light, lively wine can be enjoyed as an aperitif or served with tapas, fish.

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