



DOMAINE SERGUIER

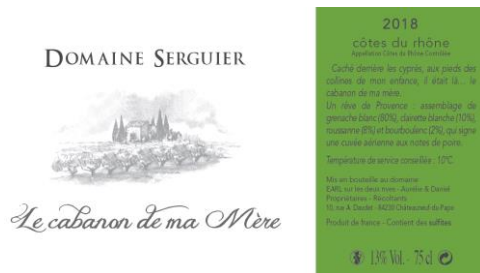
Le cabanon de ma Mère

Côtes Du Rhône white 2018

Grape varieties: 65% Grenache Blanc /25% Clairette Blanche/10% viognier, roussanne, bourboulenc
Subsoil: limestone

Average age of vines: 38 years

Yield: 28 hl/ha



It stood, hidden away behind the cypress trees, at the foot of the hills of my childhood... my mother's stone hut (cabanon in French). We discovered this pretty Provençal construction alongside a mixture of Grenache Blanc (94%) and Clairette Blanche (6%) vines.

Cellar ageing: Can be enjoyed now or kept back for another 2 years.

Serving temperature: 10°C.

Food suggestions: With its lovely notes of pear, this light, lively wine can be enjoyed as an aperitif or served with tapas, grilled fish, goat's cheese and hard-pressed cheeses.

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. The Grenache Blancs are picked at early maturity in order to bring out the apple and pear aromas and conserve a subtle fruit acidity.

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

Tasting notes: The wines displays a fluid, pale-yellow hue, heralding attractive apple/pear aromas with notes of small white flowers. The wine is ethereal on the palate with a good balance between acidity and fruitiness.



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Le Cabanon 2018