



## Légende des Toques, AOC Côtes du Rhône, Blanc, 2018

AOC Côtes du Rhône, Vallée du Rhône, France

### PRESENTATION

Good food and wine are essential parts of the much-envied French lifestyle. Our « Légende des Toques » Côtes du Rhône is based on the experience of several generations of artisan winegrowers and reflects the expertise of our cellar master and that of famous chefs. Every vintage, these chefs are invited to take part in blending wines from various terroirs and grape varieties to make a delicious, polished, elegant wine typical of the Rhone Valley.

### TERROIR

The terroirs that produce our Côtes-du-Rhône consist mainly of limestone soil with clay subsoil, which accounts for the wine's mineral character.

### VINIFICATION

Grapes are refreshed after de-stemming and crushing. Short skin contact maceration. Fermentation process takes place at a low temperature (17°C). Bottling in spring season to keep the fresh aromas.

### VARIETALS

Grenache blanc, Roussane, Viognier

### TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

13.5 % VOL.

### SERVING

Best enjoyed young. Serve well-chilled (8-10°C).

### TASTING

This wine owns a very suave bouquet with floral overtones. Fresh and thirst-quenching on the palate, with citrus flavours. Well-balanced and enticing.

### FOOD PAIRINGS

Ideal with mushroom risotto, roast chicken with herbes de Provence, or gourmet salads.

### REVIEWS AND AWARDS

Médaille d'Argent

Argent






Concours Général Agricole Paris 2019 Médaille d'argent



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