



Légende des Toques, AOC Côtes du Rhône, Blanc, 2019

AOC Côtes du Rhône, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

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.

VARIFTALS

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

Sustained color, with glittering golden reflections. Expressive nose of spring flowers: acacia, hawthorn. The mouth is dense, concentrated. We find the floral profile detected on the nose: the wine is homogeneous, in a robust style. Delicate notes of infusion, linden, camomile, persist for a long time in the mouth, invaded by a greedy and suave flesh.

FOOD PAIRINGS

This wine of a certain opulence calls for dishes of equal power. One will look for dishes in sauce, especially cream-based, such as creamy poultry and mushrooms. It will also be perfect with exotic, spicy or even spicy cuisines: cod accras, samoussas, egg rolls, vegetable curry & quinoa...

REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris Médaille d'argent, 24/02/2020

