



Côté Faubourg Blanc, IGP Vacluse, Blanc, 2017

IGP Vacluse, France

PRESENTATION

The experienced hands and meticulous care of several generations of artisan winegrowers account for this generous authentic wine. Côté Faubourg is fresh, delicious, and elegant. You will delight in discovering its originality and the unique «French touch». Made and aged in the South of France, Côté Faubourg exists in red, white and rosé versions, and is suitable for any occasion.

TERROIR

Mainly produced from vines on plateaux at the foot of the Dentelles de Montmirail, Côté Faubourg is a blend of wines from various terroirs with clay-limestone soil mixed with river stones.

VINIFICATION

The grapes are harvested early for maximum freshness and to allow the fruit to express itself fully. This white Côté Faubourg undergoes cool-temperature skin contact to obtain a wine with finesse and body. Cold fermentation lets the wine's aromas come through beautifully. Ageing takes place on the lees in stainless steel vats.

VARIETALS

Viognier, Colombard, Grenache blanc, Sauvignon, Chardonnay

SERVING

This wine does not need to age and is best appreciated at a temperature of 10 - 12°C.

TASTING

The intense, aromatic bouquet features tropical fruits (mango, pineapple) notes as well as hints of peach and grapefruit.

FOOD PAIRINGS

Ideal as an aperitif or as an accompaniment to tomate lasagna.



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