



Les Artistes, AOC Côtes du Rhône, White, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

Bold and original, fruity and smooth, Les Artistes celebrates the "art de vivre" that makes France a unique country.

PRESENTATION

A wine for friends, with expressive and typical aromas of the South of France. Share it with a delicious sausage from Corsica or a "camembert" from Normandy, standing at the foot of the Eiffel tower or by the Mediterranean sea... Whatever the occasion, Les Artistes is a perfect way to treat yourself and your friends well!

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

Soil of pebbles and limestone, on south-east slopes in the Vaucluse department.

WINEMAKING

Harvest during the coolest hours of the day. Once arrived at the cellar, grapes are destemmed and crushed. Pressing after light skin maceration. The juices are then cold settled to preserve the aromas. Fermentation under controlled temperature (17°C).

VARIETALS

Grenache blanc, Marsanne, Roussanne

Contains sulphites.

SERVING

10-12°C

TASTING

Fresh and aromatic with appealing notes of white and exotic fruits.

FOOD PAIRINGS

Appetizer, caesar salad, tuna ceviche, avocado toast...



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