



Orior, AOC Côtes du Rhône, Blanc, 2022

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

"Orior" is derived from the Latin verb meaning "to rise" or "to appear," symbolizing the creation of a unique and captivating white wine thanks to the expertise of our winegrowers & winemaker.

THE VINTAGE

Between heat and drought, the weather conditions have been challenging again this year. However, thanks to the remarkable resilience of our vines and the dedicated efforts of our Artisan Winegrowers and technical staff, the 2022 vintage promises to be of outstanding quality.

WINEMAKING

Harvest at optimum maturity. Grapes are pressed then fermented at controlled temperatures.

AGEING

4 to 6 months in oak barrels.

VARIETALS

Grenache blanc 30%, Roussanne 30%,
Marsanne 25%, Clairette 15%

13,5 % VOL.

Contains sulphites.

SERVING

12-14°C

TASTING

The nose is intense yet subtle, blending aromas of white flowers like hawthorn, citrusy freshness, and delicate woody notes, including toasted and buttery hints. Rich & elegant on the palate, offering a long and well-balanced finish.

FOOD PAIRINGS

Aperitif, tapas, grilled vegetables, roasted chicken, white pizzas...



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