



Les Artistes, AOC Côtes du Rhône, White, 2024

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

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

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 $(17^{\circ}C)$.

VARIETALS

Grenache blanc, Clairette, Viognier

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...





