



Saint Omer, AOC Côtes du Rhône, Blanc, 2021

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

In the year 1118, Geoffroy de Saint-Omer took part, with 9 other knights, in the creation of the Order of the Temple. He distinguished himself by legendary feats of arms, feats that only immense courage that only immense courage can allow.

WINEMAKING

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.

VARIETALS

Grenache blanc, Marsanne, Viognier

SERVING

10-12°C.

TASTING

Expressive nose of spring flowers: acacia, hawthorn. The mouth is dense, concentrated. A charming and fruity wine.

FOOD PAIRINGS

Creamy poultry, cod accras, samoussas, egg rolls, veggie curry...



CVR
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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A1SAGE