



COCOTTE DU RHÔNE

AOC Cotes du Rhône

« Cocotte » means hen but mainly is an outdated (yet endearing) word for girl. Our Cocotte's nest is set between Rhône terraces and gravel-laden slopes of Lirac and Laudun terroirs, in the heat of mediterranean climate.



Production region : Rhône Valley

Soils : limestone

Grapes varieties : Viognier, Roussanne, Marsanne & Clairette

Harvest : manual

Vintage : 2018

Alcohol : 14 %

To be served : 12- 14°C

Elaboration process :

direct pressing and cold settling prior to fermentation with monitored temperatures (17-18°C). Fining with Bentonite (natural clay) and light filtration. Moderate levels of sulfites. Maturing in stainless steel tanks.