



Côtes du Rhône White

2004

Harvest	17th - 28th September 2004
Total Production	1000 Cases par annum
Yield	35 hectolitres/hectare
Grape Varieties	90% Viognier, 10% Grenache

Terroir

Massif d'Uchaux is composed of siliceous sandstone and calcareous sandstone dating from the Late Cretaceous period at the end of the secondary era.

The major characteristics of our terroir are :

- Pebbly, sandy-clay and clayey-sand soils facilitating good deep rooting and allowing a balanced hydration of the plant.
- A surface texture of the soils possessing a heightened heat capacity linked to a significant stoniness.
- An altitude between one hundred and two hundred and eighty metres.
- An aspect South/South-East/South-West.
- A significant wooded landscape of Mediterranean vegetation.

Wine-making & Ageing

Separate fermentation of free-run juice, after a cold settling of 48 hours at 10°Celsius in stainless steel, thermo-regulated vats. Putting the lies back into suspension (stirring the lies) regularly. Complete malolactic fermentation achieved in order to gain more complexity. Bottling after the winter cold at some stage in March.

Tasting Notes

This is a dry wine, with aromas of summer fruits; white peaches, apricots, flavoursome and long on the palate.