

2022

RÉSERVE DES DIACRES

WHITE CÔTES DU RHÔNE



Made from Organic grown grapes

THE STORY

Reserve des Diacres is a Cuvée made in collaboration with Baptiste Grangeon, a famous winemaker from Chateauneuf du Pape. This cuvée is made with great care, from Baptiste's neighboring vineyards and friends, to offer consumers a racy and elegant wine, in the pure tradition of the Grangeon's Family.

TASTING NOTES

A yellow color, with gold highlights. Fresh floral aromas with hints of white peach. A smooth, delicate start on the palate, with floral notes and a tense and salty finish that whets the appetite. All about freshness, really pleasant.

WINEMAKING

Immediate grape pressing, cold tabilisation of the juice for 24 hours before starting the fermentation under controlled temperatures between 15 and 16°C.
4 month ageing on lies.

FOOD PAIRING

Perfect match with grilled-fish, cold meat, Seafood. This Côtes du Rhône is the perfect pairing with sushis.

GRAPE VARIETIES

40% Viognier
20% Grenache
15% Clairette
15% Roussanne

