



Cuvée of white Le Fabuleux destin d'Amélie Boutin

The controlled appellation of origin : CÔTES-DU-RHÔNE

Vineyard – location and soils :

Our grapes come from Vaucroze in the town of Sorgues with sandy soils.

This vintage is from the first harvest.

Blend : 25% Clairette, 25% Viognier, 25% Marsanne, 25% Bourboulenc .

Yields : 15 hl/ha

Annual production : 1 500 bouteilles

Vinification :

Harvested and sorted by hand, vinified in stainless steel vats at low temperature 15°C.

Alcohol content : 13 %

Tasting (for sommelier Pierre Fernandez 03/05/2024) :

A luminous pale-yellow color with golden straw reflections.

A nuanced nose which reveals a lovely aromatic complexity: floral and spring notes such as white flowers (acacia, hawthorn, wild rose), but also delicate citrus notes (slightly lemony notes, clementines, etc.) and finally notes of sweet almond and dried apricot.

In the mouth, the attack is rather lively and frank (tart candies) and offers a more supple mid-palate with aromas which confirm the olfactory diagnosis (we find the same citrus fruits).

The finish offers an aromatic persistence that is rather rare for a wine in this category.

Overall : An aperitif wine or to accompany your long summer evenings, a fish casserole, cockles or razor clams with parsley, mussels in cream sauces or even grilled prawns.

Food and wine pairing : 12-13 °C

Aging potential : 5 years

