

# CÔTES DU RHÔNE

## Blanc



Beautifully aromatic with notes of white fruit. Fresh and vivacious attack developing fullness to finish with harmonious balance.



*This Côte du Rhône White can be served as an aperitif, with seafood or goat's cheese.*

From the «Le Coteau» and «Les Collines» terroirs of alluvial clay on grey marl subsoils.

Average age of vines: 4 to 15 years.

Average yield: 51 hl/ha.

Annual production: 18,000 bottles (1,500 cartons).

Clairette 25 % - Grenache 25 % - Marsanne 25 %

Roussane 15 % - Viognier 10 %

Crushed and directly pressed then cold settled. Alcoholic fermentation in thermo-regulated vats at low temperatures to extract the maximum of aromas.

*Drink within two years.*

*Serve at between 8 and 10° C.*

Domaine Jaume - 24 rue Reynarde - 26110 Vinsobres

Tél. +33 (0)475 27 61 01 Fax. +33 (0)475 27 68 40

Mail : vignoble@domainejaume.com - www.domainejaume.com