

**Côtes du Rhône 2010 – White**  
**AOC Côtes du Rhône**

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This fresh and crisp Côtes du Rhône will surprise you. It is a guarantee of **instant pleasure** from 11am until 10pm!

**Grapes**

**95% Viognier, 5% Roussane**

The Viognier shows great aromas thanks to its excellent terroir in the north Vaucluse and in the Gard.

The harvest is done few days before the full maturity is reached to keep the freshness of the grapes.

**Vinification**

The wine lies on its fine lees in steel tank during 6 to 8 months.

**Tasting**

**Aspect:** Clear and bright, with pale gold reflects.

**Nose:** Fine and powerful, the nose is promising: jasmine, rose, and fruits such as white peach, and apricots, typical for a Viognier.

**Taste:** Crisp and very aromatic, this wine reminds of pink grapefruit. With an excellent potential for aging, this Côtes du Rhône will evolve towards peach aromas and dry apricot.

**To serve**

To be served between 12 and 14°C.

Perfect for an aperitif, a salad or a cheese board