Bécassonne 2015

A white aromatic and fresh wine which is ideal for an evening with friends.

Terroir
The Bécassonne cuvée comes from a unique plot, particularly suited for this production of white wine. Clay earth on a calcareous subsoil which all lies on a hill exposed to the rising sun but protected from the burning setting sun by a pine forest, allowing the grapes to fully ripen and to give a floral and exotic character to this wine while preserving a real freshness which is fairly rare for the white Côtes du Rhône Blanc.

Tasting Notes
The cuvée is characterized by hints of floral and exotic fruits. The wine boasts a nice acidity and freshness to balance its very aromatic and rich flavors.

Wine-Food Pairing
Fish and white meats.

Technical sheet

Vinification
Vinification in concrete vats with controlled temperature at about 18°C.

Maturing
6 months in concrete vat.

When to drink
Before 5 years.

Blending
50% Roussanne, 30% Grenache Blanc, 20% Clairette

Average age of the vines
40 years

Yield
40 hl / h

Type of harvest
Manual