



Domaine Les Cailloux
André Brunel



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