Bécassonne, 2016

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. A 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 2016 vintage, with exceptional climatic conditions, allowed the roussanne to fully express itself. Coupled with a harvest made with no excess of maturity, this wine kept its acidity and freshness to balance its very aromatic and rich flavours that will deliver happiness in every occasion.

Wine-Food Pairing
Fish – White meat.

Technical sheet

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

Blending
Roussanne (50%), Grenache Blanc (30%), Clairette (20%).

Maturing
6 months in concrete vat.

Average age of the vines
40 years

When to drink
Before 5 years.

Yield
40 hl / h

Type of harvest
Manual