



Domaine Les Cailloux
André Brunel



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 excessive maturing, this wine kept its 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

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



Average age of the vines

40 years



Yield

40 hl / h



Type of harvest

Manual