





# Southern Rhône, Domaine Montmartel, AOP Côtes-du-Rhône, Blanc

AOP Côtes-du-Rhône.

The adventure began in 1919, when, on their return from the war, Raoul Couston and his father decided to turn the family broom making workshop into a winemaking cellar. Today the torch is taken over by Lionel and Damien, the 5th generation. All the parcels are worked according to the rules of organic farming for the past 30 years. Their aim is to preserve the authenticity and singularity of this terroir in order to express its full potential. Soil life and biodiversity is promoted. The vine lives in harm

#### **PRESENTATION**

The family owned vineyards lie in beautiful hilly countryside and are cultivated organically with no artificial fertilisers, pesticides or herbicides. The wine has been made without any animal based products and has been produced with minimal treatment. The result is a wonderful, natural wine which may form a deposit over time.

#### **TERROIR**

Good sun exposure from the vineyard site helps this notoriously slow-ripening varietal to shine to its full potential.

## WINEMAKING

The grapes are tasted regularly before harvest to make sure they are at their peak ripeness. The harvested grapes are de-stalked then gently pressed. The juice runs off and ferments at low temperatures for around 2 weeks.

## AGEING

Maturation in bottle.

## VARIETALS

Viognier 75%, Roussanne 15%, Clairette 10%

## 14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products

### **SERVING**

12°C/54°F

## AGEING POTENTIAL

5 to 10 years

#### **TASTING**

A light fruity wine in a pale yellow robe. It is an easy to drink and refreshing wine, with notes of citrus and mace both on the nose and palate. A pleasant and balanced wine.

#### FOOD PAIRINGS

Like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. White blends pair really well with fish and sushi.



