



CÔTES-DU-RHÔNE

OPELLATION CÔTES DURHÔNE CONTROL

PRODUCT OF FRANCE

Southern Rhône, Domaine Durieu, AOP Côtes-du-Rhône, Blanc

AOP Côtes-du-Rhône.

Domaine Durieu began in the 70s with Paul Durieu as the driving force in the family. The vineyard, in its current state, is relatively young, but the family vineyard has been part of the property for a very long time. The family Avril, which is the family name on the mother's side, came namely to Châteauneuf-du-Pape already in the 1500s and some vines that are still used today are from before the 1st World War.

PRESENTATION

In recent years the winery has gained a solid reputation for both its Châteauneuf-du-Pape, but also for the other well-made Côtes-du-Rhône and especillay Plan de Dieu (Cru of CdR Villageswines). Today, brothers Vincent & François preside at the destiny of the family holdings and are comitted to to modernise, innovate and move up the value chain: the winery uses no pesticides and is regularly rewarded by the wine world's most representative wine guides.

TERROIR

Alluvial clay-limestone terraces and rolled pebbles.

WINEMAKING

Manual harvest, ageing for 8 months in stainless steel vats

VARIETALS

Bourboulenc 34%, Grenache blanc 33%,

14,5 % VOL.

GM: No.

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

SERVING

16°C/61°F

AGEING POTENTIAL

2 to 3 years

TASTING

A crystalline straw yellow color with a thousand golden tints.

On the nose, ripe, sun-kissed citrus fruits; then warm yellow stone fruits are revealed: vine peach, nectarine, very ripe yellow peach and finally some subtle notes of lychee.

On the palate, a charming balancing act takes place: a threestep sensation that offers a suave and silky texture on the attack, a warmer mid-palate; a finish of a rare freshness with an aromatic persistence.

FOOD PAIRINGS

Cockles in parsley, Carpaccio of Saint-Jacques, Grilled mussels on the plancha, Fried whiting or Sole meunière will be the perfect companions.

