



# DOMAINE GRANDE BELLANE



Family owned vineyards

## AOP Côtes du Rhône White

FRANCE



Rhône  
Valley



- **Style:** 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.
- **Soil:** Limestone-clay
- **Altitude:** 410 meters
- **Grape varieties:** 80%Viognier, 20%Marsanne
- **Yield:** 45 hl/ha
- **Average age of the vines:** 20 years old
- **Alc. by vol.:** 13/13.5%
- **Residual sugar:** <2g/l
- **Vinification:** we keep a close watch on the grapes as they evolve, tasting them regularly, so that we can harvest them at peak ripeness. Here, our aim is to get a good sugar/acidity balance and to highlight fresh fruity aromas and flavours. The plots of vines are specially selected to get a reasonable alcohol content. The harvested grapes are de-stalked then gently pressed. The juice runs off and ferments at low temperatures for around a fortnight.
- **Serving temperature:** 12° C
- **Cellaring:** Enjoy it from now or in 2 to 3 years.
- **Serving suggestions:** with fish or as an aperitive.

**WINE MADE WITH ORGANIC GRAPES**  
CERTIFIED by BUREAU VERITAS, CERTIFICATION FRANCE

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