



« *Terre de Mistral* »

RÉMY FERBRAS



AOP CÔTES-DU-RHÔNE WHITE

Region

Southern Rhone Valley - France

Soils

Soils are mostly composed of clay and limestone.

Grape Varieties

Grenache Blanc - Clairette - Roussanne - Marsanne

Harvest & vinification

Early harvest allows to maintain the vivid nature of the wine. Separate cold pellicular maceration in the press by grape variety. Settling of the wine followed by a temperature controlled alcoholic fermentation (low temperatures). Ageing is done in stainless-steel tanks in order to preserve the expression and freshness of the fruit. Blending of the wines and bottling.

Tasting

A pale golden colour.

The nose is primarily floral with notes of lime and dried-fruits. The mouth is supple and well balanced with an enjoyably fresh finish.

Wine & food matching

A perfect choice for a bream fish with a tarragon sauce.

Serve at 8 et 10°C.

Enjoy before 2 years of age.

R. Ferbras



S.A. LES GRANDES SERRES

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