



CÔTES DU
RHÔNE

Bécassonne, 2014

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 2014 vintage, less hot than the previous ones, coupled with a harvest made with no excess of maturity allow this wine to keep acidity and freshness necessary for enjoying its very aromatic and rich flavours.

Wine-Food Pairing

Fish – White meat.

Technical sheet



Vinification

Vinification in concrete vats with controlled temperature at about 18°.



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

6, Chemin du Bois de la Ville - 84230 CHÂTEAUNEUF DU PAPE - Tél. : 04 90 83 72 62 - Fax : 04 90 83 51 07
Mail : fabrice.brunel@domaine-les-cailloux.fr ou contact@domaine-les-cailloux.fr - Site : www.domaine-les-cailloux.fr

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