



## CUVEE L'AME DU CHENE AOP COTES DU RHONE WHITE 2020

### STORY:

In the depth of its soul, connected to nature... the majestic tree turns into "demi-muid" to extract floral notes, honey aromas and apricot flavors.

### GRAPE VARIETIES:

50% viognier, 50% roussanne

### SOIL :

Clay and limestone, vines aged 10 years old with a density of 4400 plants/ha and a yield of 50hl/ha, facing North-South.

### CLIMATE:

Mediterranean

### WINE MAKING:

The harvest is done early in the morning to preserve the freshness of the fruit. The wine making is made cold, then, the fermentation is made in demi-muid (barrel of 600 liters) after direct pressing, to obtain a maximum of fineness and aromatic complexity.

### AGEING:

In demi-muid (600L) for 6 months

### OENOLOGIST APPRECIATION:

The nose is expressive, with notes of peaches, apricots and exotic fruit. The freshness is preserved while the demi-muid brings roundness. A gastronomic wine, fine and elegant, which will go perfectly with a veal blanquette or some truffled scallops.



Certified Organic Agriculture by  
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### VOLUMES:

2 100 bottles

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