



Certified Organic Agriculture by
Bureau Veritas

CUVÉE STYLE AOP COTES DU RHONE WHITE 2020

STORY:

More than a winegrower: my story, my passion, my style... Unadorned, a cuvee made only for your pleasure!

GRAPE VARIETIES:

25% viognier, 25% roussanne, 50% clairette

SOIL:

Clay and limestone with gray marl veins, 10-year-old vines with a yield of 50hl / ha and a density of 4400 plants / ha.

CLIMATE:

Mediterranean

WINE MAKING:

The harvest is made early in the morning to keep the chilliness of the fruit. The fermentation is made in stainless steel thermo controlled tanks (15°C) after direct pressing to get a maximum of fineness and aromatic complexity.

AGEING:

Stainless steel tanks

OENOLOGIST APPRECIATION:

Beautiful gold color tinged with green nuances, very luminous and limpid. The nose is intense and exudes aromas of peach and apricot associated with notes of citrus and exotic fruits. Perfect as an aperitif but also with grilled fish.

VOLUMES: 12 000 bottles

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