

Grand Veneur - White - 2024

Grand Veneur



Soil type

Clay-limestone plateau. Cool, sandy soils.



Grape variety

Roussanne, Viognier, Clairette.



Winemaking & ageing

Direct press, fermentation in temperature controlled stainless-steel vats. Early bottling 6 months after harvest.



Tasting

Pale yellow colour, brilliant with a gold tinge. Primary aroma of flowers and stone fruit. On the palate, the fruit is immediately present with touches of almond and white peach. A slight liveliness appears in the finish, which creates a perfect balance for the natural generosity of this wine.



Advices

To consume young in order to preserve the fruitness typicity. Could age 2-3 years. Best poured at 10°C.

Contains sulfites

Merchant, Blended wines

