

DEPUIS 1929

Pierre Amadieu



Domaine Grand Romane

CÔTES DU RHÔNE



TERROIR Produced from our oldest Clairette vines planted in 1955 at an altitude of 300 meters, this wine is a genuine rarity. The soil is made of alternating Cretaceous limestone and marl, with a northwest exposure.

VINIFICATION Vines are hand picked towards the end of September, pressed and vinified in barrels including 30% new oak. This cuvée is then stirred and aged on fine lees for 6 months.

TASTING NOTES The nose let discover subtle aromas of pear and apple, with acacia flower notes. On the palate, intriguing flavours of grapefruit and lemon and a satisfying roundness, with a delicate and lively finish.

An outstanding wine which perfectly balances complexity and freshness. It can be drunk as an aperitif, or as a wonderful accompaniment to fish or goat cheese.

TECHNICAL NOTES

Varieties : 100% Clairette.

Production : 21 000 bottles.

Alcohol : 13.5% vol.

FOOD PAIRING

Grilled sea bream,

Goat cheese,

Pear-based dessert

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