



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 9 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% vol.

FOOD PAIRING

Grilled sea bream,
Goat cheese,
Pear-based dessert