



Pierre Amadieu
CÔTES DU RHÔNE
ROULEPIERRE



TERROIR Clairette and Grenache selected for this cuvée grow on poor and stony clay-limestone soils.

VINIFICATION This cuvée is traditionally vinified in stainless steel tanks, at controlled temperature to preserve freshness and fruitiness. Ageing 100% in stainless steel vats.

TASTING NOTES It offers aromas of peach and floral notes on the nose, with good weight and a lingering, lively finish.

The perfect match, served chilled (12°C), with grilled fish as well as oysters. Drink it young.

TECHNICAL NOTES

Varieties : 50% Grenache blanc,
50% Clairette.

Production : 10 000 bottles.

Alcohol : 13.5% vol.

