

DEPUIS 1929



Pierre Amadieu

CAIRANNE

LES HAUTES RIVES



TERROIR Bordered by the cliffs of blue marl and fine Miocene sands that overlook the river Aygues, the vines of Les Hautes Rives enjoy a hillside terroir at 200 m high, covered with light marl and pebbles. Roussanne, Grenache Blanc and old Clairette which take root on the hillsides of the Hautes Rives, shape this cuvée.

VINIFICATION Hand picked. After a slow barrel fermentation, this cuvée is carefully aged on its lees with stirring for two months.

TASTING NOTES With a savoury style, this white Cairanne shows notes of citrus fruits and lime tree, followed by a juicy acidity and a discreet minerality.

Drink chilled (12° - 14 °C) during its youth, with lemon and thyme marinated chicken.

TECHNICAL NOTES

Varieties : 50% Clairette,
30% Grenache blanc, 20% Roussanne.

Production : 4 000 bottles.

Alcohol : 14% vol.



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