Delas Frères

Côtes du Rhône Saint-Esprit Blanc

Rhône, France
Vintage: 2023

Overview

The Côtes du Rhône Saint-Esprit Blanc consists of a blend of Grenache Blanc, Clairette, Bourboulenc and Viognier varietals from the right bank vineyards of the southern Rhône Valley. The Grenache adds structure to the wine while the Clairette and Bourboulenc contribute to its fine aromatic quality.

The climate is Mediterranean and bears the stamp of the "mistral" wind. This strong wind results from a difference in atmospheric pressures between the northern and southern parts of the Rhône valley. It is beneficial to the vine's growth. The region is also marked by seasonal rains, and hot, exceptionally sunny weather in the summer months.

Winemaking

Vinified through the traditional method, this Côtes du Rhône shows the strength of the terroir. The grapes are harvested at the peak of their maturity and acidity balance. After pressing and cold settling for a period of 24 hours, the musts are racked and fermented in stainless steel tanks at a maximum temperature of 64°F. Malolactic fermentation is avoided to preserve natural balance and freshness in the wine and to enhance its finesse. The blend is then stored in stainless steel tanks until bottling. Prior to the bottling, the wine is lightly fined and filtered to ensure perfect stability.

Tasting Notes

The Côtes du Rhône Blanc has a golden straw hue with green tinges. The main aromas are reminiscent of white flowers and yellow fruit, enhanced by touches of exotic and citrus fruit. On the palate, the wine is alert, seductively suave and fresh.

Food Pairing

This wine pairs well with grilled fish, waterfowl or enjoyed as an aperitif.

TECHNICAL INFORMATION

Varietals: Grenache Blanc, Clairette, Bourboulenc and Viognier
Soil Composition: Granite