



**COTES DU RHONE AOP - BONS JU BLANC -  
DOMAINE DE LA GRAVEIRETTE**

**Vinification:** This delightful blend of Roussanne, Grenache Blanc, Clairette, and Bourboulenc showcases a delicate yet invigorating profile, with a subtle 12.5% alcohol content. The grapes are harvested at dawn to retain their freshness, meticulously sorted, destemmed, and gently crushed. Fermentation occurs in stainless steel and concrete vats, employing natural yeasts under controlled temperatures, allowing for a 10 to 15-day process. The wine is then aged in stainless steel tanks, enhancing its vibrant fruity aromas before bottling.

**Tasting Note:** This vibrant white wine captivates with enticing aromas of pear, stone fruits, and floral notes, alongside citrus hints. On the palate, it reveals luscious flavours of white peach and apricot skin, accented by minerality and Mediterranean herbs. Its rounded texture and juicy acidity create a mouth-filling experience, culminating in a refreshing finish that lingers delightfully.

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<b>Style</b>	Medium Body Balanced White
<b>Producer</b>	Domaine de la Graveirette
<b>Category</b>	White
<b>Country</b>	France
<b>Region</b>	Coté du Rhone
<b>Appellation</b>	Coté Du Rhone Aop
<b>Grape Variety</b>	Bourboulenc, Clairette, Grenache, Roussanne
<b>Vintage</b>	2018
<b>Barrel</b>	Concrete
<b>Alcohol Content</b>	12,5%
<b>Organic &amp; Biodynamic</b>	Biodynamic Certified
<b>Bottle Format</b>	750 ml
<b>Food &amp; Wine Matching</b>	Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, True Vegetarian Dishes, White Meats, Cured Meat, Oysters, Raw Seafood