

Grapes

Roussanne
Grenache Blanc
Viognier
Clairette

Region/Appellation
AOP Côtes-du-Rhône

Alcohol by volume
14.50%

Residual Sugar
less than 1 g/l

pH
3.39

Total Acidity
4.9 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
06/07/2024

Côtes-du-Rhône Collection

Bio Adunatio Blanc 2020

6x75cl

Winemaker Notes

Fruity apricot notes are evident on the nose. The palate is full and well balanced. The wines volume perfectly balances its freshness and gives the palate lovely length.

Vineyard

Clay-limestone soils, the harvest is carried out at night Machine to limit the oxidation of the musts and preserve the aromatic substances.

Winemaking

Total destemming, gentle pressing, cold static settling. Low temperature alcoholic fermentation in stainless-steel vats. The wine is protected against oxygen to preserve its aromatic potential. It is then aged for 4 months on the fine lees in stainless-steel vats.

Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

Food match

Fish/Shellfish

Sea bream with lemon

