

Domaine Yves Cuilleron "Les Vignes d'a cote" (Roussanne) dry white 2024 (3 bottles damaged label)



Product price:

€39.53

Product features:

Area: NORTHERN RHONE

Winemaker: Yves Cuilleron

Vintage: 2024

Appellation: IGP collines Rhodaniennes

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: roussane

Alcool: 13

Product short description:

A 100% Roussanne white (therefore well balanced between fruit, roundness, and liveliness) signed Cuilleron: all in lightness and finesse.

Product description:

PRESENTATION OF DOMAINE CUILLERON
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine:

Origin: vines located in the municipalities of Chavanay and Saint-Michel-sur-Rhône.

A blend of plots located in the IGP area "Collines Rhodaniennes". The name refers to the location of the vines next to the appellation area.

Terroirs: Granitic and alluvial

Grape variety: Roussanne.

Viticulture: natural cover crops to combat erosion. Treatments limited to the maximum depending on the weather, no insecticides to preserve biodiversity, little fertilizer and only organic. Control of vigor and yields, leaf thinning, green harvesting for better grape ripening. Bud thinning in spring.

Vinification and aging: manual harvesting, parcel-based and traditional vinification. Minimal use of oenological products (native yeasts).

Vinification (alcoholic and malolactic fermentation) and aging 1/3 in 30-hectoliter wooden vats, 1/3 in Burgundy barrels without racking, and 1/3 in tanks, 7 months on lees. Blending of the different plots before bottling.

Olfactory tasting: typical nose of viognier with ripe yellow fruits (apricot, nectarine) and a hint of violet.

Tasting notes: juicy and fresh on the palate with a tangy finish.

Aging potential: to be enjoyed young on fruity aromas (3 to 4 years).

Pairing: an aperitif (grilled shrimp).