

Domaine Peyre Rose Languedoc Oro dry white 2016



Product price:

€420.00

Product features:

Area: LANGUEDOC

Winemaker: Marlène Soria

Vintage: 2016

Appellation: Vin de France

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: vermentino

Alcool: 14,5



Product short description:

A wine with unique aromas and flavors, and rare to boot (fewer than 3000 bottles produced)... marketed 10 years after the harvest, it is a must-try at least once in a lifetime. After that, you either love it... or not!

Product description:

PRESENTATION OF DOMAINE PEYRE ROSE
+ ALL ITS OTHER WINES IN STOCK

Domaine Peyre Rose Oro 2016 by Marlène Soria

Commentary by Pierrette Agulhon, hotelier and master sommelier of La Lozerette hotel www.lalozerette.com (as conveyed by Marlène Soria): *The wines of Marlène Soria are atypical and exceptional. A rich nose with aromas of sweet spices, curry, with a hint of baked apples, beeswax, cooked apricots, prunes, and evolved notes that evoke both the garrigue and the wines of voile.*

This wine pairs well with:

Sea bass with artichoke barigoule or lemon butter,

Fish with hollandaise sauce,

Pan-seared foie gras with mango,

White meats,

Farm-raised poultry prepared with yellow wine and morels.

Veal blanquette with small onions or kid blanquette with sorrel

Technical sheet written by the domaine

Terroir: clay-limestone

Grapes: rolle (or vermentino, minimum 60%), roussanne (25%), viognier (5%) and other grape varieties in very small quantities: terret-bourret, ugni-blanc...

Harvest: manual / organic farming

Winemaking: partial destemming, vinification and (long) aging in tanks.

It is advisable to decant this wine some time in advance and serve it around 13°C.