

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



Product price:

€46.50

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 white wine made from 100% Roussanne (therefore well-balanced between fruit, roundness, and liveliness) by Cuilleron: all in lightness and finesse.

Product description:

PRESENTATION OF DOMAINE CUILLERON
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Yves Cuilleron "Les Vignes d'à côté" (Roussanne) 2024

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 cropping to combat erosion. Treatments limited to the maximum depending on the weather, no insecticides to preserve biodiversity, minimal fertilizers and only organic. Control of vigor and yields, leaf thinning, green harvesting for better grape ripening. Bud thinning in spring.

Vinification and aging : manual harvest, parcel-based and traditional vinification. Minimal use of oenological products (indigenous 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).