

# ESPRIT du RHÔNE

CÔTES DU RHÔNE

## Esprit du Rhône, Réserve, AOC Côtes du Rhône, White, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

*The 2024 vintage in Southern Rhône benefited from a mild winter and a rainy spring, encouraging early budbreak. The temperate summer allowed for gradual ripening, resulting in lovely freshness, especially in the whites and rosés. The reds, driven by structured Syrah and concentrated Grenaches, are both rich and well-balanced.*

### PRESENTATION

On the label of this cuvée, you will find an oak leaf, a tree symbol of majesty, strength and longevity, it is the sacred tree by excellence. A natural element of our terroirs, it is representative of the great vineyards of the Rhône Valley. In the middle of the vineyards, its power and beauty can be contemplated at dawn. It is here that the spirit of our house is revealed.

### LOCATION

Our vineyard is located on the right bank of the Rhône in southeastern France.

### TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

### WINEMAKING

Classic vinification. Direct pressing. Temperature controlled fermentation (low temperature of 15-17°C) for 15 to 30 days.

### AGEING

Maturation on fine lees.

### VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne, Viognier

### 13.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serving temperature 10-12°C.

### AGEING POTENTIAL

Enjoy all year long

### VISUAL APPEARANCE

A bright pale wine with green reflections.

### AT NOSE

On the nose, the wine presents citrus and white flesh fruit notes.

### ON THE PALATE

The attack on the palate is fruity and lingers with mineral and acidic notes.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish, White meat



REVIEWS AND AWARDS

JAMES Suckling

90/100

"A fresh, laid-back and vivid white with spiced pears, warm herbs and some mild spices on the nose. It's medium-bodied with bright acidity. Vivid and seductive, with a mouthwatering finish. Drink now."

James Suckling



Or  
Concours des vins d'Orange Or

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 000 401	3365388002235
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120

