HÉRITAGES

Côtes du Rhône

Appellation Côtes du Rhône Contrôlée

Héritages Côtes du Rhône Blanc

13% ALC, 750ML

Patience, know-how, observation and intuition are the essential qualities needed to create and age our wines. Our team has shared this goal of excellence for more than 150 years. This passionate quest for making Rhône Valley wines was born in the prestigious vineyards of Châteauneuf-du-Pape. For Heritages, plot selection is exclusively on the right bank of the Rhône, the hillsides of Avignon and the slopes of Roquemaure in the heart of the Southern Rhône Valley. We age the greatest appellations of the Rhône Valley in our ancient cellars.

The Héritages is crafted by the character and history of the premier wine-growing area of the Côtes du Rhône, where fruit, spices and abundance dominate.

Heritages Blanc is delightful as an aperitif at 46-54°F and very pleasant with grilled fish, plancha, a light cream and veal, or poultry.

EYE	NOSE	PALATE
Light and crystalline, very pure with subtle green highlights.	Rich and complex nose. Exotic and citrus fruits blend with apricot and white peach with notes of spices and vanilla.	Superb balance and harmony on the palate where roundness meets freshness with a remarkably long finish.
APPELLATION		
Côtes du Rhône AOC	VARIETALS	VINIFICATION
	White Grenache 30% Clairette 20% Bourbalenc 20% Viognier 20% Marsanne 10%	Direct pressing. Moderately cold settling (6-8 °C) for 24 to 48 hours. Slow fermentation at a controlled temperature to preserve the aromas and ensure a wonderful complexity - malolactic fermentation is not carried out to keep the freshness.
WINEMAKER	SOIL	
Edouard Guérin	Pebble terraces, calcareous clay slopes, sand, gravel and loess terraces.	
UPC		
7-14320-13550-1		

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