

# Côtes du Rhône blanc 2022

CHÂTEAU D'AIGUEVILLE

Between hillslopes, pine tree forests, olive trees and garrigues, the Château d'Aigueville vineyard have a privileged place in the heart of the Rhône valley. Certified organic, the vines are planted on clay-limestone soils covered with pebbles. The vineyard is full of biodiversity and the soils are alive.

**Appellation :** Côtes du Rhône

**The cuvée :** This white wine, made from a blend of Clairette and Viognier, is characterised by its freshness, its tension and its minerality. By adjusting the temperature at which it is served, it can be enjoyed throughout the meal: cold starters, dishes with white meat or fish sauce, goat's cheese and even desserts with a predominantly vegetal flavour.

**Soil :** Mostly clay and limestone covered with alluvial pebbles

**Grape varieties:** 35% Clairette, 35% Viognier, 18% Grenache Blanc, 12% Bourboulenc

**Average age of the vines:** 40 years

**Ageing:** 100% in concrete vats with stirring on the lees

**Serving temperature:** 9-11°C

**Ageing potential:** 2-5 years

## Dégustation

Color: Pale yellow

Nose: White flowers, apricot, and a hint of exotic fruits.

Mouth: Full bodied and freshness. A citrus fruit finish (lime).



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