



IGP COLLINES RHODANIENNES “PRIMAVERA” WHITE

PRIMAVERA

This wine's floral aromas evoke springtime fragrances and the flowers adorning the rows throughout the vineyard. Primavera means springtime in Spanish.

THE TERROIR

Geography: IGP Collines Rhodaniennes can be produced anywhere within the northern part of the Rhone Valley, next to the various AOC wines. Situated close to a parcel of the estate in the Saint Joseph appellation area, these vines are planted at an altitude of around 350 m on a terroir of granite-laden sands, perfectly adapted to the viognier and syrah grape varieties.

Soils: facing south-south/east, this vineyard is planted on a terroir of light soils, made up of gneiss and sometimes schist on a granite base.

Climate: it benefits from a mild climate with hot and dry summers and regular rainfall during the other seasons.

THE VINES

Variety: 100 % Viognier.

Vines: about 25 years old.

Pruning: cordon de Royat on wires.

THE CELLAR

Wine making: the entire harvest is emptied one crate after the other, directly into a wine press. Settling is carried out at a low temperature for 12 to 24 hours and the juice is then made into wine with controlled temperatures in 600 L casks.

Ageing: 12 months in 600 L casks. Racking and blending, 6 weeks before bottling.

THE WINE

Style: “Pale yellow. Bracing, spice-accented aromas of lemon, orange and nectarine. Sappy and fresh, with nervy pit fruit, mineral and floral flavors given lift by juicy acidity. Emphatically fruit-driven wine, finishing with good energy and length.”

Josh Reynolds, Vintage 59