



Domaine du Grand Tinel

Côtes du Rhône

2023

43% GRENACHE BLANC
42% CLAIRETTE
15% ROUSSANNE

TERROIR

Plots located in Morières. Siliceous-clay soil.
Average age of vines: 18 years old

HARVEST

Harvesting is entirely manual, and takes place early in the morning to keep temperatures cool. Systematic sorting is carried out in the vineyard.
To avoid oxidation, the grapes are transported to the cellar under dry ice protection.

VINIFICATION

The grapes are pressed directly with a stainless-steel pneumatic press. Selection of the first juices, followed by cold settling. Alcoholic fermentation is controlled between 15 and 17°C. All wine is vinified in stainless steel. Malolactic fermentation is not carried out to retain maximum freshness.

AGING

The wine is aged in stainless steel vats to preserve its freshness and fruitiness.

PRODUCTION and BOTTLING

Bottled on the estate using our own bottling line.
2400 bottles.

TASTING

After shaking, the nose reveals a bouquet of white flowers with light notes of rose and pear. On the palate, the wine is round and fresh, with a slight minerality that makes it sapid and well-balanced. A wine for pleasure, to be enjoyed now. Serve between 8-10°C.



FAMILLE JEUNE