



Argiles Blanches



Region:
Cairanne, Côtes du Rhône

Grapes:
Grenache Blanc, Roussanne,
Clairette

ABV:
13.0%

What:

Rich, textural, refined and oak aged white from Cairanne.

Where:

The hand picked grapes come from trusted partner growers in Cairanne, with the Roussane plot being only 200 meters from our cellars. Once harvested the grapes are directly pressed and clarified by cold tank. 100% of the clear juice is pumped into 300 and 400 liter oak barrels which are a mixture of new and four year old wood for fermentation. These have been carefully selected to create texture and intensify the natural character of the wine rather than to impose overt fresh oak. The wine is aged in barrel for 6 months before filtration and bottling at Domaine Boutinot

Barcode:
3430560015799

Sales Info:
750ml , Case 6 , 21.61 lb.

Palletization:
98 Cases / 7 Layers

Food Pairings:

A versatile wine. Works as an aperitif, with summer salads and lighter fish and chicken dishes. Equally happy however, being paired with richer poultry and fish dishes that feature roasted fruit or fruit-based sauces.

Tasting Note:

Fresh aromas of fruit and flower aromatics mingle with the spicy and smoky notes from the barrels. On the palate it feels plump fresh and mineral, with spicy, smoky fruit.

