

# La Ruchette Dorée

**Region:**  
Côtes du Rhône

**Grapes:**  
Grenache Blanc, Marsanne, Clairette

**ABV:**  
13.0 %

## What:

Famed for its red wine, white wines have a long heritage in the southern Rhône valley where the locals enjoy an occasional glass at the start of a warm evening.

## Where:

In the Southern Rhone white wines feel as though they have been overshadowed by red wines somewhat. The white wines of the southern Rhone are heavily influenced by the warm Mediterranean climate. The long sun-drenched days typically make white wines that are relatively full-bodied and sumptuous. The grapes were sourced from different terroirs throughout the southern Rhone valley to create a wonderfully balanced Cotes du Rhone Blanc. The Grenache comes from the North of the Rhone Valley to provide freshness and fresh fruit qualities. The Marsanne and Clairette were sourced from warmer sites to the south, to give the wine body and riper fruit characters. Grapes are picked separately in the cooler daylight hours for gentle pressing the same morning and fermented at a low temperature in 3 year old barrels for 6 months.

**Barcode:**  
3430530011593

**Sales Info:**  
750ml ,Case12 ,31.81 lb.

**Palletization:**  
70 cases / 5 Layers



## Food Pairings:

A lovely aperitif or with light starters and grilled fish

## Tasting Note:

The nose is pretty and delicate, just hints of hedgerow flowers. The flavors are nuanced and refined rather than overt. Careful use of oak adds texture and vinosity to this very drinkable white.

