



TERRA VITAE

AOC LAUDUN CÔTES DU RHÔNE VILLAGES



Grenache Blanc
Clairette
Viognier
Roussanne



This cuvée comes from organic parcels on the slopes of Camp de César, a limestone plateau with an altitude of 200 metres, behind the village of Laudun in the heart of southern Côtes du Rhône vineyards on the right bank of the Rhône in southeast France. The clay and limestone soils are especially exposed to the Mistral wind.



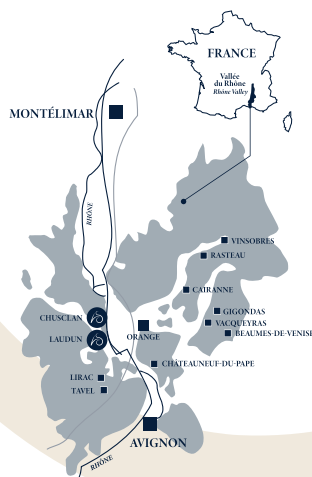
Slow and progressive direct pressing. Fermentation in temperature controlled vats.



A beautiful, sparkling, bright pale yellow cuvée. The nose seduces with lime-like citrus notes mixed with white peach and almond fragrances. The attack on the palate is remarkable. The particularly long freshness, suppleness and aromatic persistence reinforces interest in this «tender wine», which has a very beautiful, balanced finish.



This refreshing wine can be served as an aperitif or as an accompaniment to seafood or fish prepared with a sauce.
Serving temperature 10-12°C.



(*) The grape varieties may vary depending on the vintage.