CAPRICE MARSANNE 2024

IGP Collines Rhodaniennes



Beaumont-Monteux

Limestone pebble soils and ancient low terraces of the Isère



100% Marsanne

contains milk casein





Tasting notes

Light pale gold colour.

A delicate, fresh nose with notes of stone fruit (apricot) and white flowers (almond tree). The palate reveals lovely freshness and liveliness with tangy fruit flavours.

Vinification - Ageing

8 months in stainless steel vats

Cellaring

2 years

Food pairing

- Aperitif
- Salads
- Ice cream and sorbets



10 - 11 °C

CLAIRMONT

