



CŒUR DE CLAIRMONT

Cœur de Clairmont white

White

2020

RARE WINES


High Environmental Value


Marsanne


3-4 years


11-12°C


• 75 cl


Aperitif, fish, white meat

ITS ORIGIN

It is made solely with the Marsanne variety grown on three distinct terroirs of the Crozes-Hermitage appellation: the granite slopes of Crozes-Hermitage, the cool clay of Chanos-Curon and the warm terroir of pebbles of Mercuriol and Beaumont-Montoux. Their blend bestows balance and delicacy to the wine.

WINEMAKING

After harvests picked only by hand, winemaking is done in temperature-controlled stainless steel vats which are used specifically for white wines. Alcoholic fermentation is done slowly at low temperature, in this way preserving the authentic characteristic aromatic features of this wine and the expression of its elegant varietal aromas.

ITS CHARACTER

With a bright yellow colour, our Cœur de Clairmont white, gives fruit notes like white peach, and aromas of white flowers like acacia. Intense minerality and extremely fresh, this wine reveals and tastes fruits of white flesh with an acidity well-balanced on a long finish.

PAIRING WITH FOOD

Perfect for an aperitif, Cœur de Clairmont white can be paired with fish or white meat.