



# Le Réveur

(The Dreamer) White

CÔTES DU RHÔNE

**Grape Composition :**

40% Viognier, 30% Grenache blanc, 30% Roussanne

**Vinification :**

Stainless steel tanks

**Destemmed or not :**

100% destemmed

**Fermentation :**

15 to 20 days fermentation

**Yeast :**

Natural

**Aging :**

6 months in stainless steel

**Soil Composition :**

light clay and sandy soil, vines are situated on terraces

**Exposition :**

North facing

**Vine Age :**

40 to 45 years old

**Density :**

4000 vines per HA

**Harvest type :**

Hand Picked

**Malolactic – yes/no :**

No

**Residual sugar :**

Less than 2 grams per litre

**Alcohol percentage :**

13.5%

**Tasting notes :**

Grapefruit, citrus aromas, white floral notes, a highly expressive and complex nose, nice acidity and minerality in the mouth. A lovely saltiness at the end of the pallet

**Food pairing :**

" Le Reveur " is a wine that marries well with seafood, chicken, rabbit and fresh cheeses. It is the perfect aperitif, served with dips and chips

**Cellaring :**

2 to 5 years

