

LES BÉDINES LIEU-DIT

CÔTES DU RHÔNE

WHITE 2023

« A vintage offering a beautiful aromatic expression. »

TASTING



Pale golden color with silvery reflections. Clear and bright.



Floral nose.



Complex bouquet with fruity notes of citron and floral hints of verbena and lily of the valley.



Ideal serving temperature between 12 and 14°C. Can be aged for 5 years.

WINEMAKING

Grape varieties: Grenache Blanc (70%) Clairette (20%) Bourboulenc (10%).

Method: harvested entirely by hand, the grapes are 100% destemmed and then pressed. The resulting juice is fermented at a low temperature, 80% in stainless steel tanks and 20% in barrels.

TERROIR

Location: parcel selection from the Lieu-Dit Les Bédines.

Soil: red sands and sandstone.

Characteristics: soil that reveals a beautiful aromatic expression while maintaining freshness.

Climate: southern Rhône Valley, hot and dry, swept by the Mistral wind from the north.

INFORMATIONS

Harvest: september 2023.

Alcohol: 14 % Alc./Vol.

Appellation: Côtes du Rhône.

Certification: Ecocert – HVE niveau 3.

Formats: 75 cl et magnum.



Domaine Julien Masquin – 582 Chemin des Sourcières – 84350 Courthézon – France
Phone: +33 4 86 04 24 64 – E-mail: contact@domainemasquin.com