

# Sélection - *Gabriel*

Côtes du Rhône Villages Blanc AOP



82 Route d'Estézargues  
30390 DOMAZAN

Tél : +33 (0)4 66 57 04 84  
contact@domainevaleriane.com

“”

*Dedicated to the winemaker's son*

*Label artist : David Jamin*



## GRAPE VARIETIES

60% Roussanne - 20% Viognier  
20% Grenache blanc



## VINIFICATION AND MATURATION

This wine is made from small-yield vines, grown on AOP Côtes du Rhône Villages sandy clay-limestone soil. The grapes are harvested with optimum ripeness and protected throughout the pressing and cold settling process with carbon dioxide to avoid oxidation and reduce the added sulphates to a minimum. Alcoholic fermentation takes place in demi-muids (600 litres oak barrel) after which the wine is aged on the lees and stirred for 10 months.



## CONSERVATION

Ready to drink. Cellaring potential of 5 years.



## TASTING



The robe is crystal-clear with golden tones. The nose is both rich and delicate coming notes of candied fruits and honey. On the palate, this white wine offers a nice balance with a delicate oaked aroma giving it a full-bodied flavour and a long aromatic finish.

## WINE AND FOOD PAIRING



The wine is ideally served between 10 and 12 °C, to accompany white meat in sauce (veal or turkey with morels), buttered fish, or mature cheeses (Beaufort or Brie with truffles).

[www.domainevaleriane.com](http://www.domainevaleriane.com)