



CÔTES DU RHÔNE

White



Our philosophy is to tend the vines with respect and to find the balance which will allow the terroir to express its full potential. Our wines are the product of nature and a perfect mastery of the early stages, which enables us to optimise the winemaking process and limit the use of sulphur and other additional products.

TERROIR

Situated at the heart of the appellation, at altitude, our vines benefit from a Mediterranean climate and the cool temperature resulting from the nearby Mont Ventoux. Our plots are made up of red clay, rich in iron oxides and dotted with outcrops of the source rock, and sandy clay soils dotted with sandstone rocks or created by the erosion of the soft loamy sediment rock.

WINEGROWING

All year round, from pruning through to harvesting, we adapt our work to the soil types and varieties. We are very attentive to the symbiotic relationship between living organisms, minerals, and plants. Samples, tastings and analyses allow us to predict and prepare for the harvest, which may be manual or mechanical and takes place early morning to benefit from the coolness lingering from the night. Each harvest is protected by the addition of a neutral gas and yeasts to prevent oxidation of the grapes.

WINEMAKING & AGEING

The harvest is destemmed and crushed before going to the press. The suspended matter is separated from the grape must at very low temperature and the clear must is transferred to the fermentation vats. After adding selected yeasts, the alcoholic fermentation is monitored by daily tastings and density controls and the temperatures are kept low until the sugar has been turned into alcohol. The fermented wine is racked into a finishing vat to remove any remaining suspended matter. During the ageing process, the wine is racked once again to separate the wine from the lees. It is then matured on fine lees for two months before filtration and bottling.

TASTING NOTES

This wine has a beautiful clear and brilliant pale yellow colour. It is a pleasing, fruity, all-rounder, with great aromatic depth. The expressive nose conjures up flowers and pale-fleshed fruit: acacia, apricot and peach. This wine has a lovely roundness and is very well-balanced: strong and elegant, with a controlled acidity. It is elevated by a real freshness, characteristic of the wines of the Maison Alméras winery.



LOGISTICAL INFORMATION

	volume	bottle	cartons	pallet	layers	number of layers	number of cartons	number of bottles
AOP CÔTES DU RHÔNE WHITE 2018	75cl	bourgogne evolution	carton noir 6 couchées	vmf	7	15	105	630