Tradition - Valériane

Côtes du Rhône Blanc AOP

6699

Unexpected & full of freshness



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GRAPE VARIETIES

40% Viognier - 40% Roussane -20% Grenache Blanc



VINIFICATION AND **MATURATION**

This wine is produced by direct pressing, then clarification and alcoholic fermentation at low temperature to obtain a better aromatic intensity.

The malolactic fermentation isn't made to preserve all its freshness to this mediterranean white wine. It is maturate on fine lees during 6 months in inox tank before getting bottled at the estate.



CONSERVATION

Ready to drink with an ageing potential of 2 years.



TASTING (



The wine robe finish is shiny, with pale yellow hues and almost white hints. Delicate and very floral nose with citrus notes. In the mouth, roundness and freshness create a well balanced. with white flowers aromas to finish.

WINE AND FOOD PAIRING



Served between 10 and 12°C, it can be appreciate for the aperitif, or to sublime fish and seafood.





The cuvée Tradition exists in white, rosé and red

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