Grand Veneur - White - 2025

Grand Veneur



Rhone Valley Soil type

Clay-limestone plateau. Cool, sandy soils.

Grape variety

40% Grenache Blanc, 20% Roussanne, 20% Viognier, 20% Clairette.

Winemaking & ageing

Direct press, fermentation in temperature controlled stainless-steel vats. Early bottling 6 months after harvest.

Tasting

Pale yellow colour, brilliant with a gold tinge. Primary aroma of flowers and stone fruit. On the palate, the fruit is immediately present with touches of almond and white peach. A slight liveliness appears in the finish, which creates a perfect balance for the natural generosity of this wine.

Advices

To consume young in order to preserve the fruitness typicity. Could age 2-3 years. Best poured at 10°C.

Pairing

Sardine rillettes, goat cheese, leek tart...

Contains sulfites

Merchant, Blended wines

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