



CAVE DE VISAN



L'AMI JAC
WINE MERCHANT

CAVE DE VISAN

Les Murieres – AOC Côtes du Rhône 2017.

Founded in 1897 by Ferdinand Delaye, our cellar is located on an exceptional soil : chalk and clay, stony hillsides facing South. Visan wine-growers have known how to maintain the tradition of quality and work restlessly to make exceptional wines.

The setting up of an organic vine-growing is the logical following up of the rational and respectful of environment vine-growing that Les Coteaux de Visan cellar have started for many years. Indeed, Les Coteaux de Visan cellar have established the plots selection in 1992, and since 1999, the viticulture technician has been in charge of the follow-up of the vineyard and advises the wine-growers on the phytosanitary follow up to preserve environment. The technician is also responsible for the plots selections for all the Côtes du Rhône Village Visan production which are entirely hand-harvested and carefully sorted, only the best plots are selected.

Moreover, the bottling at the cellar and the certification for quality insurance ISO 9001 version 2008 represent an additional warrant of quality.

TERROIR

Clay and limestone soil with sandy micro zones on hillsides facing south/SouthWest.

WINEMAKING

Traditional with direct pressure and temperature controlled between 10 and 14°C.

GRAPE VARIETY

Grenache Blanc,
Clairette,
Viognier and Bourboulenc.

ALCOHOL

12%

SERVICE TEMPERATURE

10-12°C

TASTING NOTES

Bright and limpid yellow color with green hints. Very expressive nose with apricot and peach. Notes of citrus and white flowers.

FOOD PAIRING

To be served as an aperitif or with sea food and grilled fish.



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