

DEPUIS 1898

CAVES
SAINT-PIERRE

PREFERENCE



Côtes-du-Rhône



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on well-drained soils of low fertility.

Vinification

The grapes were picked at night so as to maintain the integrity of the fruit and the musts are protected from oxidation throughout the process of juice-extraction.

Blending

This white Côtes du Rhône is produced from a blend of Grenache, which gives the wine fullness and strength and Viognier, which gives the wine harmony and complexity.

Tasting

Tasting reveals this to be a graceful white-gold wine with green tints which gives off pleasing citrus scents with hawthorn and acacia, and developing notes of quince jam and crystallised fruit. Rounded in the mouth, with a touch of liveliness, its long finish and lightly aniseed finish make this Côtes du Rhône our Preference.



Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) LxWxD	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) LxWxD
Traditional Burgundy	8.12	25.5x17.2x30.8	630	105	5	21	853	120x80x165