

# DOMAINE DE MAGALANNE COTES DU RHONE BLANC 2014

# **COUNTRY OF ORIGIN**

France

# **APPELLATION**

Cotes du Rhone

# **VARIETALS**

Roussanne, Marsanne, Grenache Blanc

# TASTING NOTES

The grapes are trodden and directly vatted. Racking from vatting and settling for 2 days refrigerated (8-10 ° C). cold fermentation (16 ° C) with daily temperature control. Clarification, racking and blockage of malolactic fermentation. Very elegant color. Delicate nose combining floral and honey aromas. Mouth full of finesse and balance. Food and wine pairing: Serve alone aperitif or with seafood, grilled fish and cheeses.







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Classic Wines

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GLOBAL LOGISTICS & DISTRIBUTION



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