

ADRIEN ROUSTAN VIGNERON

TIRE BOUCHON BLANC Vin de France



Terroir:

The plots are located on sandy banks along the Ouvèze River. The soil is composed of sand and silt.

Grape varieties:

100% clairette blanche et rose.

Vinification:

Hand-picked grapes, direct pressing of whole bunches, natural vinification without the addition of oenological products. Aged in concrete vats for 10 months.

Personality:

Notes of tea and wild peppermint. A soft and refreshing wine.

Food & Wine pairing:

Service at 12°C – Degré : 13% alc. Ravioli, warm goat cheese salad, tapas.

