Arc du Rhône 'Maitrise du Terroir' Blanc, AOC Côtes du Rhône 2020

FPB9651 MAISON BOUTINOT RHÔNE, FRANCE

13% | 6 x 75cl | Screwcap

Grenache Blanc 70% , Clairette 20% , Marsanne 10%

Vegetarian, Vegan

Arc du Rhône is named after the classified group of villages which together line up to form a geographical arc across the valley of the southern Rhône known locally as the 'arc of gold'. The village of Cairanne at the western tip of this arc of gold.

Boutinot
WINES

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PRODUCTION

A refined Southern Rhône blend. After a traditional fermentation in stainless steel vats, 5% of the wine is aged for 6 months in barrels, which adds a layer of complexity.

TASTING NOTE

Nose of fresh citrus fruits, complemented on the palate with notes of white peach. A wine with freshness and finesse with a touch of oak to give the wine texture and complexity.

FOOD MATCH

The added texture of this wine means it can be paired with more acidic dishes than most whites. Try with Duck à l'Orange or asparagus in cheese sauce.

NOTES