

Domaine de Magalanne

- White -

AOP Côtes du Rhône



Elegant color. Delicate wine with floral and honey scent of fragrances. In the mouth, the wine is full of finesse and balanced.

On it's own as an aperitif or with seafood, grilled fish and with some cheeses.

Soil : clay-limestone of the villafranchian type
Grape variety : Roussanne 45%, Marsanne 30%, Grenache Blanc 25%.

Harvested grapes are pressed. Racking from the vats and cold settling during 2 days (8-10°). Cold alcoholic fermentation (16°C) with daily temperature control. Clarification of the wine, decanting and termination of malolactic fermentation.
