

Domaine Roger Perrin

WHITE WINE

CHÂTEAUNEUF-DU-PAPE CÔTES-DU-RHÔNE VIN DE PAYS

Côtes du Rhône CUVÉE LAURA - WHITE WINE

Average age of vines: 15 ans.

Ageing potential: 1 to 4 years. Best enjoyed young, within 4 years of release at the very latest

Available in 75 cl bottles only.

ANNUAL PRODUCTION : 0 to 4,000 bottles.



This Côte du Rhône 'Cuvée Laura' is produced from the grape varieties of the Vallée du Rhône grown in gravelly clay-limestone soils.



GRAPE VARIETIES IN BLEND

The exact proportions of different grape varieties in the blend will vary from year to year as follows:

- Viognier 85 % minimum
- Grenache Blanc 2 - 8 %
- Marsanne 1 - 7 %



VINIFICATION

The various grape varieties are vinified separately. The wine is made using the direct press method, followed by settling and temperature-controlled fermentation (16° to 18°C). The various grape varieties are blended and bottled fairly quickly so as to conserve the wine's full range of aromas and freshness.



TASTING NOTES

Yellow, with golden highlights, characteristic of the Viognier grape. Classic Viognier nose with apricot, violet and a hint of white flowers. A veritable taste explosion, with beautifully ripe yellow fruit flavours. Exuberant, full-bodied, round mouthfeel. Great length



FOOD-WINE PAIRINGS

- Perfect as an accompaniment to pre-dinner snacks,
- Cold starters,
- Fish, lobster, crab, shrimp,
- White meat dishes.



THE WINE-GROWER'S TIP



A seductive wine that is a winner with a range of dishes

Enjoy well-chilled as a pre-dinner drink, perfect with fish or home-made terrine

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