

## Les Dauphins Blanc (IGP)



### THE FACTS

**Producer:** Union des Vignerons des Cotes du Rhone

**Winemaker:** Thierry Walet

**Varietal(s):** 70% Grenache Blanc 30% Viognier

**Country:** France

**Region:** IGP d'Oc

**Vintage:** 2022

**ABV:** 13%

**Residual Sugar:** <1 g/l

**Case Size:** 6x75cl

**Closure:** Screwcap

**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

Vines are grown on clay-limestone rich soils benefitting from the mediterranean climate. At harvest the grapes are destemmed and crushed, directly pressed and vinified at 16 degrees celsius for around 10 days in stainless steel tanks to preserve the fruit aromas.

### TASTING NOTE

With its gleaming pale colour, this aromatic white reveals generous notes of yellow fruit (peach) lifted by hints of white flowers. An elegant wine that is beautifully fresh and silky with an agreeable touch of suavity.

### FOOD MATCH

White cheese, roasted mediterranean vegetables, fish

### WINE STYLE

Dry White

### WINE SUITABILITY

**Vegetarian:** No

**Vegan:** No

**Allergens:** Sulphites