

# WHITE CÔTES DU RHÔNE "LES PINS" DOMAINE DE LUMIAN



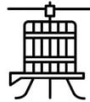
## SOIL

Stony with a clay-limestone subsoil. The higher plots have a more friable soil composed of old sandbanks dating from the Tertiary period.



## GRAPES VARIETIES

, Viognier, Grenache blanc, Clairette, Marsanne, Bourboulenc et Roussanne.



## VINIFICATION

Elaborated in blanc de blanc, the grape is put in a pneumatic press with low pressure. After a night in the vat, the juice is settled. The slow fermentation is carried out at low temperature 14°-16°.



## TASTING

Wine with a light yellow color and brilliant reflections. Its bouquet is intense mixing the freshness of white flowers and the sweetness of mangoes and apricots. The attack is frank. It is an ample and balanced wine.



## FOOD AND WINE PAIRING

This wine can accompany aperitifs or be served with grilled fish.

**Also available in 37.5 cl**