

A.O.C CAIRANNE PERLE DE LUNE WHITE



Our Perle de Lune has a nice pale golden color with silver tints. The color is bright and attractive.

The nose is really expressive with a great complexity. The soil and the blending of the grape varieties provide terrific concentration. The nose reveals fresh notes like verbena and star anise and also floral notes like hawthorn and acacia. With some air, citrus notes provide relief and fine length.

Straightforward, the palate is well-balanced. The same aromas on the nose carry over on the palate. This is a wine that needs some attention in order to bring out its sweatness, strength and balance.

45% Grenache blanc,
45% Clairette,

Drinking Window :
Drink over the next 5 years

Fermentation in barrels and aged in barrels for 12 or 18 months depending on the year. Low temperature fermentation.
Bottled the following spring

Tasting (12°) :
To drink now with a river fish on lemon or saffron sauce or to drink in 1 or 2 years with a trout with almonds, a zander, snails or poultry

Domaine André Berthet - Rayne

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VIN BIO CERTIFIE PAR FR-BIO 01