



# Côtes du Rhône « Oracle » White



## **A gentle touch of freshness in a harsh world.**

Deliciously refreshing, Oracle white is packed with citrus fruit and white flowers, leading to rich minerality on the finish.



A fresh, generous **terroir** with soils of clay and stony sand. Vines grow on terraces exposed to the midday sun and the Mistral wind.



**Varietals:** Grenache blanc, clairette



## **Winemaking:**

Harvested at night by machine with onboard sorter  
Grapes are destemmed and cold-soaked for 4-6 hours before pressing

Alcoholic fermentation is started by native yeasts and continues at low temperatures (16 - 18° C)

Aged in stainless steel tanks for a maximum of 4 months



## **Food-Wine pairings:**

Pan-fried artichokes with coppa, parmesan and pine nuts.

Sea bream in a salt crust

Chicken breasts marinated in lemon and olive oil with Espelette pepper

Fresh wild mushroom risotto