

# FONTAINE DU CLOS

2018 - CÔTES DU RHÔNE  
CDR White



The Barnier family, based out of Sarrians, in Vaucluse, has been working generation after generation on this family own Domaine. The Domaine counts more than 40 different varieties of grapes and 247 acres of vines, included 35 acres of Vacqueyras and 32 acres of Côtes du Rhône. Their vine nursery gave birth to the Domain Fontaine du Clos which elaborate more than 14 different wines, in IGP Vaucluse as well as in AOC Vacqueyras and Côtes du Rhône. They work with passion to offer you the best of their Terroir.



60% Viognier  
40% Marsanne



50-54°F  
10-12°C



2021



10 years old

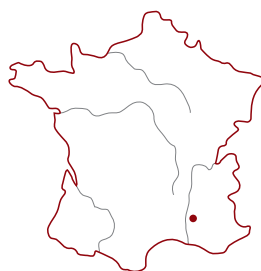


Reasoned  
Ongoing HVE



32 hl/ha

## TERROIR



**VINEYARD** : 3 ha vines.

**LOCATION** : Sainte-Cécile Village.

**SOIL** : Calcareous-clayey soil.

**EXPOSURE** : South exposure.

## WINEMAKING

**HARVEST** : The harvest takes place mid-september, very early in the morning to conserve the grape freshness.

**VINIFICATION** :

**FERMENTATION** : We conserve the grape freshness in order to prepare the fermentation at low temperature (15-17°C).

**MATURATION** : Steel tank.

## TASTING NOTES



Bright & shiny with gold reflections



Yellow fruits, vanilla and cardamom, almond paste and a aniseed touch



The attack is ample, smooth and flattering mouth

## FOOD PAIRING

Creamy tarragon chicken

Chicken & apricot tajine

Salmon sushis