Domaine Les Cailloux
André Brunel

Bécassonne

CÔTES DU RHÔNE

A white aromatic and fresh wine which is ideal for an evening with friends.

Terroir

The Bécassonne cuvée comes from a unique plot, particularly suited for this production of white wine.
A clay earth on a calcareous subsoil which all lies on a hill exposed to the rising sun but protected from the burning setting sun by a pine forest, allowing the grapes to fully ripen and to give a floral and exotic character to this wine while preserving a real freshness which is fairly rare for the white Côtes du Rhône Blanc

Tasting Notes

The cuvée is characterized by hints of floral and exotic fruits.
The 2019 vintage with exceptional climatic conditions allowed an optimal maturation of the roussanne and clairette grapes. This wine combines body and freshness and is a perfect partner for the aperitive.

Wine-Food Pairing

Fish – White meat.

Technical sheet

Vinification
Vinification in concrete vats with controlled temperature at about 18°C.

Maturing
6 months in concrete vat.

When to drink
Before 5 years.

Blending
Roussanne (50%), Grenache Blanc (30%), Clairette (20%).

Average age of the vines
40 years

Yield
40 hl / h

Type of harvest
Manual

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