



# RÉSERVE MONT-REDON CÔTES DU RHÔNE WHITE

## 2025 VINTAGE

### LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley. Soils of the Côtes du Rhône appellation are very varied : from soil covered in a layer of pebbles to fine, sandy soil.

### CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with the occasional thunder storm. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

### HARVEST

Grapes are harvested at perfect maturity. Harvest takes place in September.

### WINEMAKING & MATURING

Whole bunch pressing. Cold vinification at constant low temperature. In order to preserve the natural acidity and freshness of the wine's aromas, malolactic fermentation is not processed. Maturing on fine lees in vats for a few months, then bottling in February the year following harvest.

### GRAPE VARIETIES

48% Viognier, 18% Roussanne, 10% Grenache Blanc, 9% Ugni, 7% Clairette, 7% Marsanne, 1% Picpoul.

### DRINKING

Our Côtes du Rhône white can be enjoyed 6 months to 2 years following harvest.

Ideally pairs with starters, with grilled fish or seafood.

