

Organic Cotes du Rhone White Domaine l`Amandine 2025



Region

The Southern Rhone is home to many famous appellations with a great variety of soils and microclimates, though in general sees ideal growing conditions that are warm and dry, with the Mistral wind proving a defining feature. Grenache forms the backbone of southern Rhône blends, including Châteauneuf du Pape, Gigondas and Vacqueyras. With a range of varieties grown, the region sees a range of styles produced from quality red and white wines to the aromatic dessert wine Muscat de Beaumes de Venise.

Producer

The Suter family have been making wines in the Rhone valley for generations. They combine their wealth of winemaking experience with modern techniques to create wines of the highest quality.

Tasting Notes

An aromatic blend of Viognier, Marsanne, Roussane, Clairette and Bourboulenc. This white Cotes du Rhone is a pale gold in colour with notes of apricots and ripe pears on the nose. The palate is round with a fresh acidity and combines the stone fruit flavours with perfumed floral notes.

Food

Serve with light fish dishes such as scallops with lemongrass.

Technical Information

Country	France
Region	Southern Rhone
Grape(s)	Bourboulenc (20%) Clairette (20%) Marsanne (20%) Roussane (20%) Viognier (20%)
Type	White
Style	Aromatic
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Not applicable
Alcohol Content	13%
Closure Style	Cork
Organic/Biodynamic	Organic certified
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk