

ORATOIRE ST MARTIN



CÔTES DU RHÔNE WHITE Les P'tits Gars 2023



LOCATION & TERROIR

This cuvée is produced from a vineyard located in the Southern Rhône valley, where the soils of the appellation are very varied: pebble or sandy soils. The vines are farmed organically.

CLIMATE

The climate is Mediterranean with hot and dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

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

WINEMAKING & MATURING

Pressing in pneumatic presses. De-stemming without crushing, no pre-fermentation maceration, then fermentation in coated concrete vats. Low-temperature fermentation (approximately 16°C).

Maturing for 2-3 months on fine lees in vats then bottled.

GRAPE VARIETIES

50% Marsanne, 18% Grenache Blanc, 18% Clairette & 14% Viognier

DRINKING

Early approachable wine to be enjoyed immediately to appreciate its tangy, crisp notes.

The nose shows exotic fruit notes, while the mouth displays both crisp and intense notes with fresh fruit character.

It will pair ideally with your starters (cod fish cakes, shrimp, cocktail vegetables) and fresh cheese.

*Assembly may vary depending on the vintage.



FAMILLE ABEILLE-FABRE