



Champagnes & Châteaux
QUALITY SINCE 1989

CÔTES-DU-RHÔNE BLANC LE SERRE DE LA GARDE 2021 DOMAINE FOND CROZE (ORGANIC)

Domaine Fond Croze was established in 1918 by Charles Long. Now in its fourth generation, this family business is run by brothers Daniel (Vineyard Manager) and Bruno Long (Winemaker). Daniel looks after the 70-hectare vineyard and takes care to apply viticulture that respects the environment. Their vineyard was converted to organic farming in 2009. Bruno perfects himself in the field of oenology and elaborates today cuvées of excellence and character.

La Serre de la Garde blanc is a blend of three grape varieties combining freshness, finesse and minerality thanks to a specific terroir and reduced sunshine.

Grape:

Grenache, Viognier and Marsanne

Vineyard & Vinification Note :

This wine comes from the vineyard in Saint-Roman-De-Malegarde. Its exposure on the hill's northern slope gives it a magnificent freshness. The area where this wine is produced is a specific terroir where clay is mixed with white pebbles and sand on one part with another limestone part.

The harvest is destemmed and protected from oxygen as soon as it arrives in the cellar—vinification in stainless steel vats. A part is raised in French oak barrels, and stainless steel for the other part.

Tasting Note:

Beautiful shine with golden reflections.

On the nose, aromas of honey, fresh butter and peach. On the palate, an excellent frank attack where we find the aromas of brioche. Balanced, ample, rich and round wine with a finish on toasted notes.

Ageing potential: 1 to 3 years

Food pairing:

A great aperitif and perfect accompanied by fresh goat's cheese, or a vegetable risotto.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

