



DOMAINE DE
CABASSE

Les Primevères

WHITE - COTES DU RHONE VILLAGES 2022



VARIETALS

Viognier, Grenache blanc, Clairette (1/3 each)

TERROIR

Séguret hillsides at the bottom of the village, agrilo-calcareous soils

AVERAGE VINES AGE

35 years

CULTURAL PRACTICE

Grape growing approach: HVE3 (High Environmental Value) & organic conversion;

WINEMAKING

Vatting: grapes completely destemmed, direct pressing then cold settling for 12 to 24 hours. Alcoholic fermentation at low temperature, between 15 and 18°C. Aging in stainless steel vats for 3 months. Bottling in spring.

TASTING NOTE

Crystal-clear yellow color. Very expressive, complex nose: fruity pineapple notes opening onto hints of mirabelle plum, quince and apricot. Fresh, mineral, clear and soft on the palate. Citrus-like finish with a well-balanced freshness and bitterness.

ABV

13%

TASTING ADVICE

Serving: between 10 and 12°C

Food and wine pairings: seafood, goat cheese, enjoyed as aperitif

Aging potential: to drink now or wait 1 to 2 years

AWARDS & RATINGS

James Suckling: 89 points



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