

A.O.C CÔTES DU RHÔNE VILLAGES WHITE M&A



Our Cairanne M&A has a gorgeous golden yellow color with silver tints. The color is bright and glossy.

The nose opens up with white and yellow fruits aromas including mirabelle plum, peach and lemon jam. Some honey and floral aromas bring complexity and long-lasting taste to the wine.

The fresh fruits notes from the nose carry over to the palate which is quite harmonious. There is a lovely sense of balance between the aromatic freshness of the fruit and the sensation of sweetness.

25% Roussanne,
25% Viognier,
25% Clairette,
25% Bourboulenc

Drinking Window:
Drink over the next 3 years

6000-8000 bottles are
produced depending year. The
average yield is about 35 hl/ha

Fermented in a stainless steel
vat, grapes by grapes.
Low temperature fermentation
(17°).

Tasting (8 to 10°) :
To drink with river fish, white
meat, poultry or simply as an
aperitif or with stuffed
vegetables.

Domaine André Berthet - Rayne

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Rayne Cairanne



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