



Grenache

CUVÉE OR 2023



FAMILLE
RIEU VERDIER
VIGNERONS à ORSAN - GARD





Passionate winemakers, Céline and Nicolas, have created a range of wines that bear their names.

In the heart of a preserved nature, in the north-east of the Gard, our wines come exclusively from our estate, which is **certified in High Environmental Value** and **TERRA VITIS** then, are elaborated in the respect of the family wine tradition. Our commitment to the environment and biodiversity allows us to highlight our exceptional terroirs and to produce wines that have a soul and a typicity.

Grenache

VIN DE FRANCE BLANC

Famille RIEU VERDIER

A WINE OF PLEASURE AND CONVIVIALITY BY EXCELLENCE



TERROIR AND GRAPE VARIETIES

Cuvée made from 100% **GRENAPE**.

GRENAPE is a noble grape variety of our region.

Perfectly adapted to our climate and its environment, the south-facing vines are grown on clay-loam soil.



WINE MAKING

This beautiful pale yellow colour is obtained by direct extraction of the juice, followed by traditional vinification under precise temperature control, to bring out all the freshness and finesse of its aromas.



TASTING

Its pale yellow colour is tinged with green highlights.

Its subtle aromas of almond blossom, pear and white nectarine with a lemony finish will delight your palate.

A fresh gourmet wine, full-bodied and well-balanced.



FOOD PAIRING

A convivial wine to be drunk chilled.

It will accompany your meals from aperitif to dessert, particularly with seafood, fish, white meat, goat's cheese or fruit tart.

Best enjoyed young.

Ideal serving temperature between 8 and 10°C.



It is not uncommon at nightfall to see colonies of "pipistrelles", a species of small bats that nests under the roofs of our cellars alongside our swallows, chickadees among others.

Our little wild black bees still have their original hive in front of our wine cellars, gathering flowers in our vineyards and the surrounding nature, thus testifying the respect of our practices.