



La Glisse

WHITE - AOP CÔTES DU RHÔNE 2023

GRAPE VARIETIES

95% Clairette, 5% Grenache blanc

WINEMAKING

The grapes are harvested at night in order to preserve freshness. They are destemmed, pressed and the juice is clarified. The fermentation happens in temperature-controlled environment in new and pre-used oak barrels of 500L with regular stirring up the lees. The wine is aged for 4 months in the same barrels on fine lees.

TASTING

A complex wine with fruity, floral, and subtly oaky aromas, evokes the sensations of a descent on fresh snow, the power of the body melting into a soft and delicate texture that embraces the palate.

SERVING & PAIRING

Serve at 10-12°C

Ideal for romantic dinners or stolen moments

ABV

13%

PRODUCTION

2800 bottles of 750ml

SAS JALAN WINES

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