



PERE ANSELME by BROTTE

La Fiole Côtes du Rhône Blanc

www.lafiole.com

VARIETALS	Grenache, Clairette and Viognier
VINTAGE	2024
REGION	Côtes-du-Rhône, Rhône, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	A beautiful golden dress.
NOSE	The floral notes mingle with the delicacy of exotic fruits, white flowers and citrus fruits. It expresses all its freshness and aromas.
PALATE	On the palate, it is delicious, fruity and very complex, encompassing notes of peach and apricot. This vintage has a very nice length and good freshness.
AGEING	Gentle pressing and ageing on lees for 6 months in regular concrete vats.
PAIRING	A must-have to accompany your grilled fish and white meats around a warm table. Also as aperitif or to be enjoyed with desserts made with candied fruit, vanilla millefeuille or apricot tart.
RATINGS	90pts JAMESSUCKLING.COM 
ORDER CODE	FR0718