



# ANDRÉ BRUNEL CÔTES DU RHÔNE LA BÉCASSONNE 2019

## WINE DATA

### Producer

André Brunel

### Region

Côtes Du Rhône

### Country

France

---

### Wine Composition

50% Roussanne  
30% Grenache Blanc, &  
20% Clairette

### Alcohol

13.5 %

### Total Acidity

2.67 g/l

### Residual Sugar

< 0.8 g/l

### pH

3.39



## DESCRIPTION

La Becassonne is a pale gold aromatic and fresh white wine characterized by aromas of flowers and exotic fruits. Relatively cool temperatures during harvest allowed for the optimal maturation of the three grapes that make the blend: Roussanne, Clairette and Grenache Blanc. Roussanne brought the structure and aromatic typicity to the wine, while Clairette and Grenache Blanc provided ample acidity, that is mandatory to enjoy this wine on its own, without food. The flowers and exotic fruits are even more pronounced on the palate, finishing with a fresh and lingering taste.

## WINEMAKER NOTES

The grapes for this wine come from unique vineyards, particularly well-suited for these wines, that are on a hillside exposed to the rising sun but protected from the hotter setting sun by a pine forest. Its position allows the grapes to fully ripen on vines planted in clay earth with a calcareous subsoil. The terroir gives the grapes their floral and exotic characteristics, while preserving their freshness, which is rare for white Cotes du Rhone wines.

The three varieties that make up the wine were harvested in mid-September. Roussanne brings body and structure, Clairette and Grenache Blanc provide freshness and acidity. The grapes were harvested, destemmed and pressed quickly with the resulting juice fermented in concrete vats. The wine was then aged six months to preserve the intense fruit and provide enjoyment from first sip to last.

## SERVING HINTS

Serve La Becassonne chilled, on its own, or accompanying seafood and shellfish dishes.