

CÔTE DU RHÔNE

PERLE DES VIGNES

VARIETAL

45% Clairette, 45% Bourboulenc, 10% White Grenache

LOCATION

The estate is located on the left bank of the Rhône between Châteauneuf-du-Pape, Courthézon and Orange to the north, on the terroirs of Bois-Lauzon.

GROUND

Our vineyard extends over clay-limestone soils of the alpine diluvium with a high proportion of rolled pebbles which make the reputation of our wine.

WINEMAKING

The vinification benefits from modern equipment, pneumatic press and scraper for certain cuvées; Fermentation takes place under temperature control using cold equipment. This method of vinification allows us to have more fruity wines as well as better conservation.

TASTING

The summer heat predisposes white wines to a structure characterized by their balance and roundness. It is a wine full of finesse and elegance. The fragrance is floral, while the aromas in the mouth are more fruity. A fresh, balanced and harmonious wine.

SOMMELIER'S ADVICE

Serve it chilled at a temperature of 12–14°C. Excellent aperitif, it can be enjoyed on fish, shellfish, as well as a cheese soufflé.



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CHÂTEAUNEUF-DU-PAPE

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