



## Grand Veneur - *Blanc* - 2022

### Soil type

Plateaux argilo-calcaire. Sols frais et sablonneux.

### Grape variety

Roussane Viognier Clairette

### Winemaking & ageing

Direct press, fermentation in temperature controlled stainless-steel vats.  
Early bottling 6 months after harvest.

### Tasting

Pale yellow colour, brilliant with a gold tinge. Primary aroma of flowers and stone fruit. On the palate, the fruit is immediately present with touches of almond and white peach. A slight liveliness appears in the finish, which creates a perfect balance for the natural generosity of this wine.

### Advices

To consume young in order to preserve the fruitness typicity. Could age 2-3 years. Best poured at 10°C.

[www.vignobles-alain-jaume.com](http://www.vignobles-alain-jaume.com)