



# FICHE TECHNIQUE/DATA SHEET

## DOMAINE

**DOMAINE PHILIPPE PLANTEVIN**

## CUVÉE/BRAND

« LE PÉRUSSEIER » WHITE WINE  
(wild pear tree in provençal dialect)

## APPELLATION

Côtes du Rhône



## ASSEMBLAGE/BLENDING

- Viognier (45%)
- Grenache blanc (25%)
- Marsanne (15%)
- Bourboulenc (15%)



Côtes du Rhône

## « EN BREF » / « IN A NUTSHELL »

Dry white wine (no sugar) with beautiful aromas of white flowers and stone fruits. Well round and full-bodied wine, the perfect ally for fish meals or some cheese board.



## TERROIR/SOIL & LAND

The grapes of this wine are from a clay-limestone terroir where you can find sandy soils and rounded pebbles. That hot and dry terroir provides good maturity for grapes and powerful aromas.

## VINIFICATION/WINEMAKING PROCESS

The winemaking process is traditional, with full destemming and pressing grapes with pneumatic press (draining time). Cold settling for a night then racking and yeasting for a good start of fermentation for 6 to 10 days. In the end, there is a final racking and addition of sulphurs to avoid malolactif fermentation.

## ELEVAGE/AGEING

This wine is stocked on huge cement tanks during fall and winter, then we use diatomaceous earth filtration (famously known as Kieselguhr) just before bottling around february and march.

## SPECIFICATIONS/TECHNICAL FEATURES

- Alcohol content : 14°
- This wine is certified organic farming (**Agriculture Biologique**)  
**for European Union and France.**



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AB  
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