

AOP Côtes du Rhône

Area, yield and age of the vineyard: 3 hectares, 30 hl /ha, 20 à 30 years.

Terroir: BUISSON

This family vineyard is located on the north-facing slope of the Rasteau and Cairanne hillside, at an altitude of 180 to 250 metres, with north-east/north-west expo- sure.

These very complex soils are composed of clay and limestone earth covered by pebbles of marine and alluvial origin.

The natural vegetation contributes to the aromatic complexity of the wines: Aleppo pine, white oak, viburnum, boxwood, rosemary, dogwood, thyme.

Grenache blanc, Viognier.

Titre alcoolique: 13,5 % vol.



A pale yellow color with brillant green reflections.



A first expressive nose of yellow and acidic fruits (lemon) and toasted and roasted notes. A very attractive minerality and notes of fennel for the second nose.

In the initial palate, an ample wine with a beautiful impression of sweetness, then a very



good balance between freshness, acidity and minerality.



A beautiful long-lasting aromas of acidic fruits and toasty notes.



For drinking now and for 5-7 years.

To be served at 12°C, with fishes, meats ans some cheese like comté.

Culture en Biodynamie:

César

Biodynamics cultivation: in order to give emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification et élevage :

Grenache, the signature grape of the Southern Rhône, gives this cuvée its excellent minerality.

The grapes are harvested by hand, and after pressg undergo seven to nine months of alcoholic fermentation in oak (225 litre barrels and 600 litre demi-muids) at a temperature of 15 degrees centigrade. This process ensures preservation of the aromas and the minerality of the terroir.

The stirring of the lees after fermentation contributes to the body of the wine and enhances the natural flavour.





Jemeier Tous nos vins sont certifiés Agriculture Biologique et Biodynamie