

Yves Cuilleron Marsanne Blanc ‘Les Vignes d’à Côté’

COUNTRY	REGION	GRAPE	VINTAGE
France	Rhône	100% Marsanne	2022

ABOUT THE DOMAINE

Wine has been part of Yves Cuilleron’s history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves’s uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% “made by hand” in his own unique style.

WINEMAKING

The grapes are hand-picked, then sorted and destemmed in the cellar. Fermented with native yeasts in open vats. Macerated for about 2 weeks. Matured 8 months in vats and barriques. The soil type is alluvial and granite.

TASTING NOTES

Expressive nose with fresh red fruit aromas. Fruity and soft on the palate. Acidulous finish. Suggested food pairings: charcuterie or barbecued meats (e.g. beef skewers with green tapenade, chicken skewers with prunes).



TECHNICAL NOTES

Alcohol by volume
13%