

## Yves Cuilleron 'Roussillière'

### COUNTRY

France

### REGION

Rhône

### GRAPE

Marsanne, Roussanne and Viognier

### VINTAGE

2016

### 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

High-density planting (8,000-10,000 vines per hectares). Naturel cover cropping to avoid erosion. No insecticides with respect of soil and vine balance, few treatments (depending on weather and the necessary) and small amount of organic fertilizer. Vigour and yield control, leaf-thinning and green harvesting to promote grape ripening. Disbudding on the spring. Plot harvest and vinification. The bunches are picked when overripe, and the botrytised and desiccated grapes are selected. After pressing, the must is left to settle. Alcoholic-fermented in barrels with native yeasts in temperature-controlled. Very slow fermentation all through the winter. 8 months on barrels.

### TASTING NOTES

Sweet wine. A Pleasant and fresh nose (pear, honey quince). Well balanced, supple mouth, sweet sugar on the mid palate. An acidulous finish. Foie gras (terraine-style), blue cheeses (e.g. Roquefort, Fourme d'Ambert) and moderately sweet desserts.



### TECHNICAL NOTES

**Alcohol by volume**  
11.5%