

## Yves Cuilleron Roussillères Blanc

### COUNTRY

France

### REGION

Rhône

### GRAPE

Viognier, Marsanne,  
Roussanne

### VINTAGE

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 bunches are picked when overripe, and the botrytised and desiccated grapes are selected. After pressing, the must is left to settle. Alcoholic-fermented in vats and barriques with native yeasts. The soil type is granite.

### TASTING NOTES

This wine is highly complex with an array of aromas: apricots, quinces, candied citrus and exotic-fruit peel, and a hint of honey. Good sweet/fresh balance on the palate, with attractive length. Suggest food pairings: Foie gras en terrine, blue cheeses, lemon / apricot tart.



### TECHNICAL NOTES

**Alcohol by volume**  
13%