



DOMAINE DURIEU

Côtes du Rhône
Autours du Bois
2022



Technical data :

Terroir: alluvial clay-limestone terraces and rolled pebbles.

Manual harvest.

Aging for 8 months in stainless steel vats.

Grape varieties :

34% Bourboulenc

33% Grenache Blanc

33% Clairette

Tasting Notes :

The color offers an old gold color with vermillion reflections.

On the nose, very ripe and sun-drenched citrus fruits, yellow stone fruits, lychee and passion fruit.

Secondly, the nose is more floral with notes of white flowers (acacia), white roses, and discreet honeyed notes.

The attack is frank and is characterized by flavors of tangy candy, notes of Granny Smith green apples. The mid-palate is suave and rather warm with iodized notes. The finish is characterized by fine noble bitterness, a lovely richness coats the palate and releases fine notes of white pepper.

Wine & Food pairing :

Cockles with parsley, grilled mussels a la plancha, bouillabaisse or even langoustines with cream and cheese sauce.