

DOMAINE | RINAUDO

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Finesse

WINEMAKING PROCESS

We favor manual harvesting which allows us a better plot selection and a selection of the bunches. In order to optimize the aromatic varieties and the color of the dress, our juices ferment at low temperature in stainless steel tanks. This is followed by aging for several months on fine lees.

FOOD AND WINE PAIRING

The vintage "Finesse" is ideal for the aperitif. For the meal, it goes particularly well with a fish in the oven, a light summer salad...

It's up to you to imagine your favourite association!

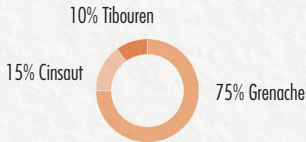
THE FLAVOUR

Peach color and brilliant
Elegant bouquet with a gourmet nose of sweets and fruits. Finesse and freshness in the mouth.
A tender and full structure without heaviness.

SERVING TEMPERATURE

Entre 8° et 10°C.

GRAPE VARIETIES



VINTAGE

2023

DESIGNATION

AOP Côtes de Provence

ALCOHOL

12,5°

CONTAINS SULPHITES

VIN BIOLOGIQUE

CERTIFIÉ PAR FR-BIO-20

