

DOMAINE | RINAUDO

CŒUR BLANC

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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

Cœur Blanc cuvée pairs exceptionally well with john dory fillet, grilled lobster, and saffron-infused fresh pasta...

THE FLAVOUR

This wine boasts a stunning, vibrant yellow color. The nose is an aromatic journey, offering subtle exotic notes of mango, papaya, and passion fruit. These flavors are beautifully balanced by the vanilla and smoothness imparted by oak aging. On the palate, this wine is round and lingering, with its richness perfectly offset by a refreshing saline finish. The ideal companion for your culinary adventures!

SERVING TEMPERATURE

Entre 10° et 12°C.

GRAPE VARIETIES

100% Rolle



VINTAGE

2023

DESIGNATION

AOP Côtes de Provence

ALCOHOL

12,5°

CONTAINS SULPHITES

VIN BIOLOGIQUE

CERTIFIÉ PAR FR-BIO-20

A handwritten signature in black ink, likely the name of the winemaker, located at the bottom center of the page.