



DOMAINE FOND CROZE

« Le Serre de la Garde »

CÔTES DU RHÔNE – BLANC

ORIGIN

Rhône Valley, France

APPELLATION

Côtes du Rhône

VINEYARD

Lieu-dit “Serre de la Garde” Certified organic practices since 2009 (European standards)

BLEND

70% Grenache Blanc
15% Marsanne
15% Viognier

FARMING

Hand-harvested and sorted separately based on ripeness.

WINEMAKING

Each varietal is vinified separately before blending

Domaine Fond Croze’s ‘Le Serre de la Garde’ Côtes du Rhône Blanc is a shimmering pale wine with a brilliant shine displaying aromas of honey, fresh butter and white fruits such as peach. In the mouth it is fresh and balanced, direct and appreciated, with fruit notes and hints of vanilla appearing on the finish.

Serre de la Garde is a lieu-dit (named vineyard) with chalky clay soils on northwest-facing slopes in the south of the appellation. The vines on this lieu-dit take root in rocky clay-limestone soils on the southwest-facing slopes of Saint Roman de Malegarde (named for a Knights Templar outpost) in the southern Côtes du Rhône. This fresh, cool terroir with less sun exposure is perfect for the white grape varieties Grenache Blanc (70%), Marsanne (15%) and Viognier (15%) that are picked and vinified separately. Only when each wine has reached its full aromatic potential is the cuvée blended.

This cuvée is the culmination of work from three generations. After returning from World War I, Charles Long first purchased the land. His son, Raymond, expanded the vineyards and today, his sons Bruno and Daniel produce the wine at Domaine Fond Croze.

ACCOLADES FOR 2017

This wine has not yet been rated.

