

2010 “TRADITION PRESTIGE” BLANC

VIGNOBLES CHARLES TYRAND
COTES DU RHONE, FRANCE



THE WINE:

50% Viognier, 50% Roussanne from 20 year old vines. Each varietal is fermented separately and then blended to perfection. The wine is aged for 10 months in mature (3 year old) French oak.

THE ESTATE:

Charles Tyrand is a tiny producer with vineyards in the Cotes du Rhone and Cotes du Rhone Villages appellations. Located near the town of Seguret, they grow classic Southern Rhone red varietals of Syrah, Grenache, Mourvèdre, Cinsault and Carignan. The vines are grown without the use of pesticides and range in age from 10 to 80 years old. Total production is below 3,000 cases each year.

~Tasting Notes~

Color: Straw gold with nice clarity.

Aromas: Fresh peaches and lemon sorbet. Nuances of wet stone and white flowers.

Flavors & Texture: Vibrant white peach and citrus with hazelnut and slate. Notes of honey-kissed stone fruit.

Food Pairing: Fresh grilled Mahi-Mahi with a pineapple salsa.

~ Drink now through 2015 ~