

2017 TRADITION PRESTIGE BLANC

VIGNOBLES CHARLES TYRAND COTES DU RHONE, FRANCE



THE WINE:

95% Viognier and 5% Grenache Blanc fermented in French oak and then aged for 10 months in two and three year old French oak barrels. The grapes are all hand picked and sorted by hand. The vineyards are all within a few kilometers of the winery near the town of Mollans Sur Ouveze.

THE ESTATE:

Vignobles Charles Tyrand is a tiny producer with vineyards in the Cotes du Rhone and Cotes du Rhone Villages appellations. Located near the town of Mollans Sur Ouveze, they grow classic Southern Rhone red varietals of Syrah, Grenache, Mourvedre, Cinsault and Carignan in reds and Grenache Blanc, Viognier, Marsanne and Roussanne in whites. 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. Winemaker Jean Michel Tyrand oversees the entire production from vineyard to the cellar.

TASTING NOTES:

Color: rich, straw gold

Aromas: yellow peach and clover honey with hints of white flowers

Flavor & Texture: ripe peaches and mandarin orange show subtle notes of toasted oak and almond

Food Pairing: fresh grilled Mahi-Mahi with a pineapple salsa

-DRINK NOW THROUGH 2022-