

Marsanne & Clairette. An exquisitely made, crisp bright wine with exotic aromas of tropical fruits and flowers. To enjoy at it's best, serve chilled. A good accompaniment to white meat dishes with oriental spices, great with fishes in sauce.

The region is dominated by a rocky peak and has a warm, dry climate, which is modified by the influence of the powerful mistral wind. The combination of these factors permits an environmentally friendly approach to viticulture, with minimum intervention. After a light pressing, the grapes undergo a long fermentation of 5 -6 weeks, with soft extractions, at a maximum temperature of 25 C. In order to allow the full expression of a Mediterranean Terroir, which is associated with the rounded stones found in this region, this Cotes du Rhone is matured in traditional concrete vats, out of contact with the air, for at least 8 months. This purist approach allows the tertiary aromas unique to this region to develop fully.

Three friends, Thierry Le Pommet, a former sommelier, Daniel Orsolini, a trade buyer, and the estimable Claude Serra, a renowned professor of oenology at the university of Montpellier, joined up to create Le Plan des Moines, a boutique negociant in the Rhone, sourcing top quality fruit from hidden gems. Their almost 60 years of combined experience and taste are bringing us terrific, genuine and natural Rhone wines of remarkable complexity and balance at very affordable prices. They select the grower, supervise the harvest, winemaking, the aging and the bottling. The bottling always takes place at the property. Grapes are traditionally handpicked and carefully sorted. Priority is given to organic treatments on the vineyards and yields are limited.

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## Tasting Note:

COTES DU RHONE

La Borde

récolte 2013

PLAN DES MOINE

## PLAN DES MOINES CÔTES DU RHONE BLANC, 'LES SILÈNES'

Marsanne & Clairette. Exotic aromas of tropical fruits & flowers; bright and crisp.

## Shelf Talker:

