

Cavalcade Côtes du Roussillon AOP Blanc

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CORCBL	Château Corneilla	France	Roussillon
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Grenache Blanc, Macabeu, Vermentino	13%	French Oak, 6 months	Cork



Background

Château de Corneilla was built in the XIIth century by the Knight Templars. Philippe Jonqueres d'Oriola the current owner, now works with his son William, who represents the 27th generation of winegrowers in the family.

Winemaking

After a manual harvest on the clay-stoney soil, grapes are pressed using a pneumatic press before undergoing fermentation in oak for up to fourteen days at a low temperature (12°C-22°C) to preserve the distinctive fruit aromas. Aged in French oak for 6 months.

Tasting & Pairing

Pale yellow in colour with fresh, expressive notes of white fleshed fruit such as pear, followed by toasted vanilla. On the palate, complex floral and soft woody notes come through with a very slight minerality.

Excellent with delicate white fish and shellfish in light cream sauces, or nutty, aged cheeses.

Sustainability & Extra Information

n/a