



White Aimé – Vintage 2018

This cuvee is named after my forefather (the first of 5 generations of winemakers today) who came to cultivate the vineyard in LIRAC. It is the result of a selection of barrel vinification and maturation trials with different coopers and wood species.



White
Appellation : LIRAC



99% Clairette
1% Viognier



75cl

Terroir : clay on rolled pebbles or limestone white pebbles.

Winemaking : Direct pressing with mud stabilization. "Aimé..." is vinified entirely in barrels at about 16°C.

Ageing : 100% oak or acacia barrels for over 11 months.

Maturing : Ready for drinking but still, it can be waited for several years.

Tasting :

- Colour : golden yellow
- Aromas : a clever balance between woody and floral notes (lime and acacia)
- Mouth : rich and complex, dominated by aniseed and citrus aromas

Accompagnement : Ideally with fish in sauce, seafood and cheese.

Serving temperature : To taste well fresh.



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