

# Réserve Saint Dominique



## CÔTES DU RHÔNE

*White*

*from organically grown grapes*

### TERROIR

Sand and clay with some pebbles  
Age of vines: around 25 years old

### GRAPE VARIETIES

50% Viognier  
25 % Grenache  
25 % Clairette

### TASTING

Shiny pale yellow wine with green hues.  
Nose of fresh fruits, peach, litchi and citrus fruits notes.  
Fresh and delicious attack, with a persistent finale on exotic notes.

### SERVICE

Serve at 12°C-13°C, drink between 1 to 4 years

### PAIRING

Tuna tartar with lime, soya sauce and coriander emulsion  
Cold lobster terrine  
White sausage (boudin blanc) with shallots

