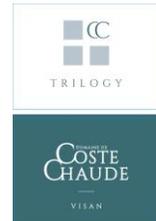


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## Domaine Coste Chaude “Trilogy” Blanc

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**Winery:** Domaine Coste Chaude  
**Category:** Wine – Still – White  
**Grape Variety:** 1/3 each Roussanne, Viognier and Grenache Blanc  
**Region:** Visan / Southern Rhône/ France  
**Appellation:** AOP Côtes du Rhône Villages Visan  
**Vineyard:** Estate  
**Winery established:** 1969  
**Feature:** Organic



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### Product Information

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**Soil:** Very stony plateau invaded by the sun and the wind where the vine and the olive tree bloom. Very old Miocene alluvium with pebbles and limestone gravel packed in yellow and brown marl (paleosols)

**Elevation:** about 360 meters (1,181 feet)

**Age of vines:** Planted in 2012

**Vinification:** Here the grapes are harvested very early in the morning, so they are at an optimal temperature. Grapes are put right away in the press, and undergo a soft and progressive pressing, in order to obtain the most clear and qualitative must. After a cold settling, must is ready for fermentation. Roussanne and Viognier are being co-fermented. Grenache Blanc is being separately fermented. Fermentation temperature is meticulously monitored and stays around 13-14°C (52-55°F) during the whole process. The wine is matured on lees for several months. 20% of the cuvée is matured in a 5hL oak barrel, and 80% in stainless steel tanks. Finally, the finished wine is racked, gently filtered and bottled.

**Tasting Note:** Bright and clear, with a pale citrus color, enhanced by beautiful golden shades. Pleasant and intense nose, with white stewed fruits (peach, nectarine), and quince paste aromas; yellow plum perfumes and finally a delicate touch of white flowers, such as acacia blossoms. Full-bodied on the palate, but fresh with mineral highlights, aromas of crisp yellow fruit. The vivacity gives a great balance to this wine and a long finish, still on fruits and minerality.

**Production:** 3,000 bottles

**Alc.:** 13.5%

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### Producer Information

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Domaine Coste Chaude is currently owned by Vincent Tramier who purchased the property from Swiss ex-pats Marianne and Marc Fues in 2018. The Fues' converted the domaine to organic production and became certified by Ecocert in 2014. Vincent continues these farming practices and is now moving Coste Chaude towards biological certification. The Domaine is located on the plateau of the Southern Rhône village of Visan and is comprised of 37 hectares (91 acres), 23 hectares (57 acres) of which are devoted to vines that are planted at an altitude of over 360 meters (1,181feet). Grenache is the main red varietal, followed by Syrah and a small amount of Mourvèdre. Three white grape varieties, Viognier, Roussanne and Grenache blanc were planted in 2012 as well. The Visan plateau poses a very particular terroir; a mix of soil types (yellow ocher, brown marls, pebbles & stones over a base of limestone & alluvium), microclimate (the plateau is typically cooler than the valley) and sun exposure (all vineyards are south exposed). The aspiration is to reflect these unique qualities in the wines and getting healthy grapes is fundamental to this philosophy. Total annual production: 65,800 bottles.