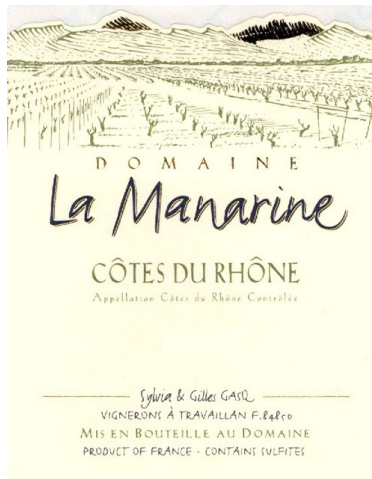


Domaine La Manarine



Côtes-du-Rhône Blanc



At a Glance:

- **Appellation:** AOC Côtes-du-Rhône
- **Encépagement:** Clairette (50%), Bourboulenc (50%)
- **Average Annual Production:** 6000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the non-sloped Quartier parcel
- **Soil Types and Compositions:** Limestone-clay with quartzite river stones (galets roulés)
- **Vine Age, Training, and Density:** Trained in Gobelet and planted at 4,000 vines/ha, vines average 20-40 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual or machine harvest, mid-September

In The Cellar:

- **Fermentation:** Following total destemming and direct pressing, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine is racked following fermentation and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Prevented via temperature
- **Élevage:** 6-12 months in stainless-steel tanks.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, with 25-28 mg/l free sulfur.

In The Glass:

The sole white wine of the estate is produced from a blend of Clairette and Bourboulenc. The grapes are fermented in temperature-controlled cement tanks and are left in contact with the fine lees for several months. Bottling takes place in early spring of the year following harvest. Production is quite limited; 2400 bottles are reserved for our use in the USA.