

elicio



Elicio, 100% Rolle, IGP Méditerranée blanc 2024

IGP Méditerranée, France

PRESENTATION

Fresh, fruity, and approachable in every sense, Elicio wines resonate with the times and our desire for immediacy. They come in screw cap bottles for their ease of use, but primarily for their effectiveness in keeping intact the flavors revealed by the meticulous winemaking carried out by Alexis, our Winemaker.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

LOCATION

This year has been particularly unpredictable in terms of weather. From the pressure of spring diseases to summer droughts affecting yields, and heavy rains in September, our partner winegrowers have faced significant challenges. Thanks to their expertise and adaptability, they succeeded in harvesting grapes of outstanding quality, paving the way for an exceptional vintage in the Rhône Valley.

TERROIR

The Rolle grapes - also known as "Vermentino" - flourish on sunbathed plots, meticulously selected between the "Mont Ventoux" and the famous "Dentelles de Montmirail".

WINEMAKING

Harvest takes place just before dawn to preserve the fresh and fruity aromas. Grapes are destemmed and pressed directly with a short maceration for 6 to 8 hours. Alcoholic fermentation at low temperature. Then the wines rest on fine lees at cold temperatures before early bottling.

VARIETAL

Rolle 100%

Contains sulphites.

SERVING

10-12°C

AGEING POTENTIAL

Enjoy all year long

TASTING

Pale golden yellow color. Intense nose, dominated by exotic fruits & peach notes. Refreshing citrus acidity. Sweet & delicate with mineral finish.

FOOD PAIRINGS

Aperitif, tapas, salads, white meat or grilled fish.

