

# *Pantomime*

**Appellation:** White Côtes du Rhône

**Location:** Montbrison-sur-Lez

**Vineyard:** 30 years old parcel planted with white Grenache and Bourboulenc.

**Blending:** 50% Grenache  
50% Bourboulenc

**Yield:** 40 hl/ha

**Geology:** Clay-limestone and sandy soil.

**Natural wine-making process:**

Sorted hand picking of grapes.

Fermentation with natural yeasts in stainless-steel vats.

Blocked malolactic fermentation, depending on vintages.

**Ageing:** 6 months in stainless-steel vats.

**Bottling:** Beginning of spring.

**Short recommendation:** Drink within 2 years... when you are very very thirsty!