

La fiole



Père Anselme, La Fiole, La Fiole, AOC Côtes du Rhône, Blanc, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

In 1952, under Père Anselme signature, Charles Brotte creates the unique bottle of La Fiole with the co-operation of local Provençale glass and ceramic craftsmen. Its shape represents the gnarled and twisted vines typical in the region due to their struggle of growing against the Mistral wind. La Fiole, "Phiala" in latin refers to a "precious bottle". The bottle is exclusive as we are the only winery permitted to use this shape

TERROIR

We wanted to extend the concept of the world-renowned 'La Fiole du Pape' by creating a wine more widely accessible yet still of excellent quality. With this in mind, we have chosen the highest quality Côtes du Rhône wines to make a wine of high and constant quality.

WINEMAKING

Light direct pressing (pneumatic press). Cold settling overnight at 10°C. Alcoholic fermentation in thermoregulated stainless steel tanks at a low temperature of 16 - 18°C.

AGEING

No malolactic fermentation to preserve all its freshness . Maturation on fine lees with regular stirring in stainless steel tank for 6 months. Bottling in March, April following the harvest.

VARIETALS

Grenache blanc 70%, Clairette 15%, Viognier 15%

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 800 hL
Residual Sugar: 1 g/l
pH: 3.3

