



PEYRE ROSE - ORO BLANC

PRODUIT

The Peyre Rose Oro Blanc 2011 is a rare and exceptional cuvée from the Peyre Rose estate, run by Marlène Soria. This dry white wine is a blend of Rolle (40%), Roussanne (40%), Viognier (15%), and various other grape varieties (5%), grown on clay-limestone soils on a stony hillside. The vines, over 20 years old, are cultivated according to organic farming principles and harvested by hand. This wine is distinguished by its prolonged aging of nearly 10 years in vats and foudres, followed by bottle refinement, making it an ultra-confidential cuvée sought after by lovers of great Languedoc white wines.

Tasting

The Peyre Rose Oro Blanc 2011 is a deep golden yellow in color with orange highlights. The nose is complex and elegant, revealing aromas of dried fruit, apricot, hazelnut, garrigue herbs, and mineral notes. On the palate, this wine offers a smooth, rich texture, with balanced acidity and notes of stone fruit, citrus, and a subtle hint of spice. The finish is long and refined, demonstrating its exceptional aging potential.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité

IDENTITÉ

Région viticole / Pays	Languedoc / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	14,5%
Potentiel de garde	15 ans
Cépages	Rolle, Roussanne, Viognier



NOTATIONS

Guide Vert du Revue de Vin de
France : 97/100