RONAN

Presentation:

This is the third vintage of our white Bordeaux, carefully selected and blended by the team at CLINET.

The vineyard is situated between Sauternes and Saint-Emilion, on a promontory with steep slops on either side.

The clay-and-limestone terroir, the orientation of the vines and the altitude combine to produce remarkable white wines.

Sustainable viticulture methods are employed.

Stainless steel vats are used for the vinification and ageing with skin-contact maceration and low-temperature alcoholic fermentation (between 16 et 18°).

PRESS:

Chris Kissack's comments:

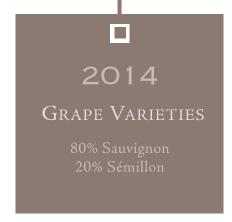
Beautiful fruit-pith intensity one the nose, very citrus driven, with a bright, grapefruity confidence. Delicious intense on the palate, a great fruit substance, a quatzy-gravelly crystalline freshness. Full, with a creamed-fruit texture, and yet there is also delicious mouthwatering acidity. Savoury and vibrant. WINE DOCTOR - 7 November 2015

Gold Medal: SAKURA Woman Wine Awards (Japan 2016)









TASTING NOTE:

A bright golden hue, as a pleasant introduction to a fine wine.

Hints of yuzu, grapefruit, white flowers, passion fruit, a succession of aromas, all promising freshness, elegance and complexity.

Flavours of citrus, white-fleshed fruits and warm spices fill the mouth.

Ronan by Clinet White is fleshy yet crisp and clean







FOOD PAIRING:

Ronan by Clinet White is delicious as an aperitif.

Also a perfect match for pasta dishes, fish or poultry, grilled or in a sauce.

Serve lightly chilled at 10°-12°C.

