

# SAME RIVER TWICE

FICHE TECHNIQUE  
VIN DE FRANCE BLANC 2022

**Wine** Same River Twice

**Appellation** Vin de France

**Region** Ventoux, Southern Rhône

**Colour** White

**Grapes** Clairette 35%,  
Grenache Blanc 35%, Rolle 30%

**Alcohol** 12.5%

**About** Our third vintage of Blanc comes from the same relatively cool and fresh terroir as our red and introduces Rolle into the blend. It's dry, light to medium-bodied and just 12.5%. It's refreshing with a salty, mineral, yellow and citrus fruit character, with notes of beeswax, lavender, white pepper adding complexity and fun. A touch of astringency makes it perfect to handle light dishes.

**Terroir** From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude, near Caromb towards Beaumes-de-Venise.

**Vine Age** Clairette planted in 1990, Grenache Blanc and Rolle planted in 2000.

**Yield** 40 hl/ha

**Viticulture** Sustainable, organic after flowering.

**Climate** Mediterranean

**Harvest** Early September

**Vinification** De-stemmed, pressed very gently to tank to settle overnight. Fermented using natural yeasts in steel tank with temperatures controlled to 18 to 20°C over 14 days. The malo-lactic fermentation didn't take place which helps to retain freshness. A pre-filtration when racking after fermentation avoids filtration and fining at bottling. No additives, no manipulations, other than a light dose of sulfites during and after vinification.

**Ageing** 6 months in stainless steel tank.

**Bottled** 19 April 2023

**SO2** Total 60 mg/L

**TA** 3.16 | **pH** 3.37

**Production** 9,000 bottles



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