

Jardin Cotes-du-Rhone Blanc



Description:

Jardin Camille Côtes-du-Rhône Blanc is a fresh, aromatic white blend from the southern Rhône, made using traditional varieties like Grenache Blanc, Clairette, and Roussanne. It offers an expressive alternative to more neutral white styles, with both texture and vibrant fruit character.

Tasting notes:

Notes of white peach, honeysuckle, and lemon verbena on the nose. The palate is rounded yet lively, with flavours of pear, citrus peel, and a soft mineral finish.

Allergens: Contains sulphites.

Dish Pairing:

- Grilled sea bass with lemon and herbs
- Courgette and goat's cheese tart
- Chicken tagine with preserved lemon
- Comté or young Tomme
- Summer salads with fennel or apple

Talking Point:

Jardin Camille is a label from a small family-run cellar near Cairanne, with a focus on clean, modern expressions of Rhône terroir. Their white Côtes-du-Rhône is fermented at cool temperatures and aged briefly on lees, highlighting the brightness and finesse often overlooked in southern French whites.