

# CHATEAU DU VIEUX TINEL



The Côtes du Rhône (Rhône Valley), a long narrow area which stretches along both banks of the Rhône river, begins just south of Lyon and extends 200 kilometres (125 miles) further, just south of Avignon.

The Côtes du Rhône appellation is a very large one with about 10,000 vine growers for 250 million bottles and more. Vineyards are mostly in the southern part of the Rhône Valley. Wines of Côtes du Rhône are very diverse although 95% of the production is red. They can be tannic and robust, or fruity and light.

Inside the Côtes du Rhône generic appellation, the Côtes du Rhône Villages label applies to a limited number of villages based on their history, quality and specificity. The best of them can add the name of the village after “Côtes du Rhône”. These wines are medium bodied, most of the time spicy, very diverse from one area to another.

Château haut Musiel, an independent French company, comprises 40 acres of land located on the right bank of the Rhône near Avignon, with a variety of grapes such as white and red Grenache, Syrah, Carignan, Counoise, Cinsault; aged 12 to 50 years old at the time they were acquired by the Vanderpol family in the fall of 2002. Their grapes are raised with artisanal care practicing sustainable culture – one row out of two is planted with herb to decrease the quantity and increase the quality – on round pebble soil and Villafranchian terraces, which give them real character and authenticity.

## CÔTES DU RHÔNE

“WHITE RHONE”

REGION: Rhône

WINEMAKER: Jean-Marie Popelin

VARIETAL: 80% White Grenache, 20% Roussanne

COLOR: Light golden straw

BOUQUET: Acacia flowers, honey suckle, white peach and apricot, hint of anise.

TASTE: Complex, with good acidity, a wonderful glycerin texture and ending with a balanced finish.

AGEING: 1 to 3 years

FOOD PAIRING: Fish, white meats, creamy sauces, and cheese

SERVING TEMP: 55° F (13° C)



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