

AB

ANDRÉ BRUNEL



Bécassonne - 2025



A white aromatic and fresh wine which is ideal for an evening with friends.

Terroir

The Bécassonne cuvée comes from plots, particularly suited for this production of white wine.

A clay layer on a calcareous subsoil which all lies on a hill exposed to the rising sun but protected from the burning setting sun by a pine forest, allowing the grapes to fully ripen and to give a floral and exotic character to this wine while preserving a real freshness which is fairly rare for the White Côtes-du-Rhône.

Tasting Notes

The cuvée is characterized by hints of floral and exotic fruits.

The 2025 vintage with exceptional climatic conditions allowed an optimal maturation of the roussanne and clairette grapes. This wine combines structure and freshness and is a perfect partner for the aperitive.

Wine-Food Pairing

Fish – White meat.

Technical sheet



Vinification

Vinification in stainless steel tanks at a controlled temperature between 12 and 14°C.



Maturing

6 months in stainless steel tanks.



When to drink

Before 5 years.



Alcohol content

13.5 % alc./vol



Blending

Roussanne (40 %), Grenache Blanc (30 %), Clairette (30 %).



Average age of the vines

40 years.



Yield

40 hl / h.



Type of harvest

Manual.

Ingredients



E = 324Kj / 77Kcal (100ml)