

# Domaine de la Cendrillon Nuance Blanc 2019

## Product Images

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## Description

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*Tamlyn Currin, JancisRobinson.com, 16th July 2020*

A lovely nose of fresh citrus fruit and white peach with floral notes. Elegant on the palate with perfect balance between freshness and weight. A touch of vanilla spice emphasises the minerality and delicacy on the finish.

## Additional Information

Producer	Domaine de la Cendrillon
Type	White
ABV	13.5%
Bottle Size	75 cl
Country	France
Region	South of France
Area	Languedoc-Roussillon
Sub Area	Corbières
Style	Dry and full
Vintage	2019
Major Grape	Southern Rhône Blend
Grapes	38% Petit Manseng, 20% Grenache Gris, 12% Grenache Blanc, 7% Marsanne, 7% Roussanne, 7% Albariño, 6% Verdejo, 3% Maccabeu
Drinking Guide	Drink Now
More Features	Environmentally Friendly , Organic
Food Match	Fish, Salmon & Trout
Notes	Environmentally-Friendly, Organic, Vegetarian, Vegan
Press Reviews	<p>This delightful white is a blend of eight grape varieties including petit manseng and albariño. It has a deep straw colour and clean notes of citrus and white fruit. There is plenty of acidity and it finishes bone dry.</p> <p><b>Will Lyons, Sunday Times, 30th August 2020</b> Quite complex on the nose: pineapples and gooseberries, ripe peaches and greengages, tarragon and black cardamom. Plus something just a little creamy/leesy. Full, and overflowing with a plethora of fruit from gooseberry green to mango gold and pretty much everything in between. Lustrous fruit, despite being bone dry and cut to shape by a crisp prism of acidity. An intriguing blend of varieties.</p> <p><b>Tamlyn Currin, JancisRobinson.com, 16th July 2020</b></p>