



VIGNOBLE
SIMIAN

Côtes-du-Rhône

Combe des Aaux 2025

White

VINEYARD

Sandy soil from siliceous-limestone sandstone.

VINIFICATION

Harvestin a cool morning. Destemming, crushing, gentle pneumatic pressing. Addition of a starter for fermentation with natural yeasts, at 16-18°C for 10-12 days. Aging on lees in stainless steel vats and a few barrels. Bottling in Janvier 2026.

CÉPAGES

Grenache 50%
Piquepoul 30%
Clairette 20%

SURFACE

2,3 ha

PRODUCTION

50 hl/ha
15 000 bottles

AVERAGE AGE OF VINES

20 years

TASTING

Perfect marriage of Clairette and white Grenache, this delicate wine is distinguished by a beautiful straw color with a green reflection, a subtle and rich nose with aromas of white fruits: pear in syrup, peach, mixed with floral notes: linden, acacia, fennel, but also sweet spices, white pepper, and light touches of pastry, brioche. The palate, fine and elegant, is refreshing and even mineral, with notes of lemon zest and poached pear, suave, fleshy and long, with a beautiful finish of very ripe white fruits.

ADVICES

This wine will accompany all seafood, an omelette with porcini mushrooms, a mushroom pie, a veal sauté with chanterelles, tripe, veal blanquette, a veal head, or even eels, or a soup of fish.

Open between 2026 and 2029 ; to serve at 8/10°C.



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