

# CHÂTEAU DE CORNEILLA

## CAVALCADE *white*



There have been more than 27 generations of the Jonquères d'Oriola family working as wine growers since 1485. The family is inextricably linked with the vine as well as with the equestrian world. We cultivate 95 hectares of vines spread across different properties between the south of Perpignan and Collioure in the Roussillon (South of France).



Région : Roussillon  
Appellation : AOP Côtes du Roussillon  
Blend : Château de Corneilla, Cavalcade  
Colour : White  
Grape varieties : Grenache Blanc, Macabeu, Vermentino  
Terroir : Terroir des Aspres, sandy soil with round stones  
Sustainable agriculture certified HVE3 (High Environmental Value)  
Contents : 75cl, 150cl



### PRODUCTION METHODS

Pneumatic pressurisation  
Fermentation at low temperature in oak  
Ageing on lees in 500L French oak barrels over 6 months

### TASTING – COMPLEX & REFINED

**Appearance :** pale yellow

**Nose :** fresh and expressive of white fruits, followed by toasted and vanilla notes

**Palate :** a lightly oaked soft character, this wine reveals complex flora aromas. The finish is minerally and slightly iodised, thanks to its ageing on lees, aromas of fresh spices and brioche.

### SERVICE

**Temperature of service :** 10°C

**Keeping :** 5 years



CHÂTEAU DE CORNEILLA  
CAVALCADE RANGE



JONQUÈRES D'ORIOLA  
VIGNOBLES