

Côtes-du-Rhône Red



After de-stemming, the grapes are classically vinified in concrete vats for a controlled temperature fermentation. After vinification and some time to settle the wines are devatted, pressed, then put into large oak casks or tuns to mature for 12 months. Its a beautiful Côtes-du-Rhône with personality, easy to drink, round and silky.

Varietals	Grenache 50%, Syrah 45% and Mourvèdre 5%
Soils	Tender limestone and gritty zones of sandy mollasse
Robe	Deep red with purple hue reflections
Nose	Lightly spicy with violet and blackcurrant aromas
Palate	The mouth has delicious red fruits and blackberries with soft silky tannins
Serve	T° 16-18°C after decanting for one hour
Potential aging	3 to 5 years
Yields	38 hl/ha - 14 ha
Alcohol	14°

This very elegance wine will accompany perfectly red meats, Charcuterie, and Mediterranean cuisine.