

AOP Côtes du Rhône rouge



Grape varieties

Grenache (60%), Syrah(20%), Cinsault (10%), Mourvèdre (10%).

Terroir

Soil is made of clay and limestone with pebble above. Plots are located in windy and sunny areas.

Winemaking

Grapes are crushed and cooled at 15°C as soon as they arrive. This process allows a skin maceration before fermentation. Fermentation takes until 2 weeks. 1 year maturation in vats.

Tasting

Red ruby colour with purple reflection. Nose is a bunch of violet, pepper and cherry. After swirling, red fruits aromas appear. Tannins are delicate, fresh mouth which gives a long finish. Aromas are dominated by liquorice, pepper and red fruits. Good potential for ageing.

Food pairing

This wine will match perfectly with game or spice food.

Service

18°.

Potential for ageing

up to 5 years

REWARDS & RATINGS

Concours des vins d'Orange 2013 : Silver medal

Concours de la St Vincent de Mâcon 2016 : Gold medal