

AOC Côtes du Rhône Villages Red

La Montagne



SOILS

Clay-limestone terraces.

GRAPE VARIETIES

Grenache, Syrah, Cinsault and Carignan

WINEMAKING

Grapes are harvested from selected parcels then 100% de-stemmed and crushed. Classic vinification with the juice pumped over the skins twice per day in addition to racking and returning of the juice over the skins to extract colour, flavours and balanced tannins. The must is heated to 32°C at the end of fermentation to round out the tannins. Total maceration period of one month before racking off the juice and blending. The wine is then matured in vats and oak barrels.

TASTING NOTE

The sun-drenched, stony clay-limestone terraces lend this ruby coloured wine its powerful aromas and its generous fullness on the palate. On the nose one discovers notes of toast, thyme and white pepper. Full and round on the palate, with silky tannins that preserve and balance the intensity of the flavours. The finish is long and fresh with balsamic notes.

FOOD AND WINE PAIRING

The perfect wine for a special occasion. Try serving it with beef Wellington, pan-seared magret (breast) of duck or, for the sweet tooth, a rich chocolate dessert.

CELLARING

Drink now and within 5 to 6 years.

SERVING

Decant and serve between 18 and 20°C.

