

AOC Côtes du Rhône Red



SOILS

Clay-limestone slopes

GRAPE VARIETIES

Grenache, Syrah and Carignan

WINEMAKING

Grapes are 100% de-stemmed and crushed. Cold maceration, then classic vinification with the juice pumped over the skins twice per day, racking and returning of the juice over the skins to extract colour, flavours and balanced tannins. The must is heated at the end of fermentation to round out the tannins..

TASTING NOTE

A lustrous garnet red, this wine reveals delicate notes of strawberry jam, cocoa and pink peppercorns on the nose. Fruity and voluptuous on the palate, the mouthfeel is smooth with silky tannins. The finish is spirited, with a hint of the freshness so typical of our terroir.

FOOD AND WINE PAIRING

An eminently drinkable wine, it can be enjoyed with pork baked in a tapenade crust, roast duckling with spring vegetables or a gratin of roasted summer vegetables.

CELLARING

Drink now and within 3 years.

SERVING

Serve between 18 and 20°C.

AWARDS

2019 : Silver Medal at Macon competition 2021

