

A.O.C
CÔTES DU RHÔNE
ROUGE
2013

PRESENTATION: This Côtes du Rhône selection is from chalky, clayey and stony terroir.
Allowing good water draining. Vines are average 20 years old.

PRODUCTION: 90 hl are produced every year, the yield is average 40 hl per hectare

VARIETIES: 60% Grenache, 20% Syrah, 15% Carignan, 5% Cinsault

WINEMAKING: Traditional vatting in concrete tank. The harvest is destemmed before fermentation. Pumping over and unballasting during fermentation, followed by a 15 days maceration. The control of maceration temperature is helping to extract very delicate tannins.

WINE TASTING: Our Côtes du Rhône has a beautiful red ruby color with dark purple accents. The intense nose is full of fresh red fruits aromas.
With some air, these red fruits aromas become even more intense. The palate is very expressive with vanilla, hints of candy and cotton candy.
The attack is opulent, with the fresh red cherry notes.

AGING: 3 years

TEMPERATURE: 15 °C

TASTE WITH: This wine will match perfectly with delicatessen, Grilled meat and cheese.

- **ORGANIC WINE CERTIFIED BY FR-BIO10.**

