

CÔTES-DU-RHÔNE

CÔTES-DU-RHÔNE ROUGE



The vines producing this Côtes-du-Rhône are located on old, cleared garrigue land that stretches out in terraces between Bédarrides and Sorgues.

Story

In 1936, the AOC Côtes-du-Rhône was created, obliging winegrowers to respect specific criteria: delimitation of the production area, grape varieties, yield, wine quality and degree. The appellation area is vast, stretching from Vienne to Avignon.

Terroir

Mostly clay-limestone soil.

Grape

Grenache 70%, Cinsault 10%, Carignan 10%, Syrah 10%.

Vinification

The red Côtes-du-Rhône is vinified traditionally. Sorting and gravity-fed into vats. Alcoholic fermentation in stainless steel vats for 12 to 15 days. Pressing. Malolactic fermentation and ageing in concrete tanks.

Wine

Fruity, full-bodied, generous red wine. Notes of red fruit, spices and licorice. A perfectly structured wine with plenty of roundness and smooth tannins. A perfect accompaniment to all your white and red meats and cheeses, even the strongest.

Temperature

Serve at 16-18°C.

H to H

HOMAGE TO HERITAGE