

CHAPITRE

AOP CÔTES DU RHÔNE

TERROIR :

51hl per hectare from 100 hectares. Loess soils.



GRAPE VARIETIES

40% Grenache, 40% Syrah & 20% Cinsault.



WINEMAKING

Destemmed grapes, bled juices on fresh harvest, cold setting, low-temperature fermentation at 16°C. Fermentation à basse température : 16°.



TASTING NOTES

Bright Pale Pink. The nose is intense with floral fragrances blending with small red fruit. Smooth syrupy mouth with small red fruit. This wine can be enjoyed on its own or will go beautifully with hors d'oeuvres, charcuterie and barbecues. Serve at 10°C.



AGEING POTENTIAL

Ready to drink now.

