

Côtes-du-Rhône

Cuvée « Les Insolites* » – Red



Blend

This wine is a plot selection of our best Shiraz in the Côtes-du-Rhône Appellation.



Terroir

Different types of terroirs can be found in the Côtes-du-Rhône appellation: stony soils or clay and limestone subsoil. The maximum yield for this appellation is 51 hl/ha.



Winemaking

De-stemmed, crushed and fermented with regular pump overs (two daily during peak fermentation) to extract colour, flavour and tannins. After 3 weeks « on skins » the fermenters are drained off and the skins pressed. Aged in concrete tanks on lees.



Tasting Notes

- Colour: Very intense ruby red with purple colour reflection.
- Aroma: powerful and complex. Spicy notes, tapenade, candied red fruits.
- Palate: very fruity, elegant. The tannins are powerful, yet supple. This wine has an extraordinary mouth length, typical of the best Rhone-Valley Shiraz.



Food pairing

This wine goes well with cold starters or a leek fondue.



Serving Temperature

17°C



Cellar Potential

Can be enjoyed now or within 5 years.

* *Les insolites = the unexpected*