

## Côtes-du-Rhône

### *Tradition Red – Pouch 3L*

*In a context of strong environmental trends, we are offering a new generation of the BIB® high-end version, with less packaging and therefore more ecological.*



#### **Blend**

Grenache-based wine blended with Shiraz and Carignan.



#### **Terroir**

Different terroirs compose the Côtes-du-Rhône appellation : stony soils or clay and limestone subsoil. The maximum yield for this appellation is 51hl/ha.



#### **Winemaking**

De-stemmed, crushed and fermented with regular pump overs (two daily over 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.



#### **Dégustation**

- Colour : dark red colour, purple fringe.
- Aromas : redcurrant, Morello cherries and fresh red fruits.
- Palate: round and full. The tannins are velvety and elegant. The fruit is well present. This is typical and the best of what the Côte-du-Rhône appellation is known for : generous wines.



#### **Food Pairing**

Enjoy this wine with mixed grilled vegetables or moussaka.



#### **Serving Temperature**

14-16°C



#### **Cellar potential**

Great to drink now, with a short term aging potential (approx. 3 years).

