

Côtes-du-Rhône

Tradition – Red



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 5 hl/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).

