

Côtes-du-Rhône Villages Laudun

« *Les Barryes* » – Red



Blend

Harmonious blend of the two traditional Rhone Valley varieties: Grenache and Shiraz.



Terroir

Clay and limestone. The vines are located on a plateau in Saint-Victor-la-Coste and Laudun, it is an ancient roman site. The north orientation of this plateau gives this wine freshness and balance.



Winemaking

De-stemmed, crushed and fermented with regular pump overs (two daily over peak fermentation) to extract colour, flavour and tannins. After 3 to 4 weeks « on skins » the fermenters are drained off and the skins pressed. Aged in concrete tank only.



Tasting Notes

- Colour: ruby with garnet nuances.
- Aroma: fresh red fruit, cherry and raspberry.
- Palate: very fruity, the mouth is smooth and round. The tannins are velvety and elegant.



Food pairing

Enjoy it with a traditional Provençal dish (seasoned with rosemary and Provençal herbs).



Serving Temperature

14-16°C



Cellar Potential

Great to drink now, with an aging potential of around 4 years.

