

## Côtes-du-Rhône 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

- 50% Grenache
- 30% Shiraz
- 10% Marselan
- 10% Carignan



### Terroir

- Stony soils or clay and limestone subsoil
- Maximum yield for this appellation: 41hl/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 » drainage of fermenters and 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



### Serving Temperature

- 14-16°C



### Aging

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

