



CÔTES-DU-RHÔNE



Our oenologist, Sylvain Colson, has carefully researched the terroirs in order to select the vineyards best suited for the production of this rich, captivating Côtes-du-Rhône.

TERROIR(S)

The **Côtes-du-Rhône** appellation derives its personality from the astounding diversity of soil types, climates and grape varieties located in two different areas:

- Vines grown on slopes that are protected from the Mistral wind at an altitude of 300m in the **Drôme** department where the stony marl-based soil yields classy, harmonious, powerful wines.
- Vines grown on the flatlands in Provence's **Gard** department in predominantly sandy soils where the Grenache grape can express itself fully and lend the wine its aromatic complexity and smoothness.



TASTING

This is a gorgeous, Côtes-du-Rhône with perfectly balanced structure and roundness. Beautiful garnet red in colour with red berry and cherry on the nose underscored by lovely notes of liquorice and pepper. Nice structure on the palate with fine, silky tannins.

VINIFICATION

After the grapes were harvested, I had the juice undergo a 15 to 18-day fermentation period with regular pumping over as well as rack and return. The barrel-aged Mourvèdre adds a subtle touch of complexity.

FOOD & WINE

Serve with beef carpaccio, red and white meat, grilled or with sauce, cheeses.

GRAPE VARIETIES: 50% Grenache, 30% Syrah,
10% Mourvèdre, 10% Carignan

ALCOHOL CONTENT: 13.5%



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