



Côtes Du Rhône

Location and terroir:

Over 200 km, between Vienne and Avignon, the Rhone Valley has the largest regional appellation after Bordeaux; it is also one of the oldest controlled designations of origin. It extends over 163 municipalities divided between six departments (Rhône, Loire, Drôme, Ardèche, Gard and Vaucluse).

Our Côtes du Rhône is made with Young vines (less than 20 years old) located in the Vacqueyras appellation area from Stony soil composed of blue marls.

Vinification / Aging:

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are barrelled in French oak barrels (second wines no new oak) and aged for 10 months.

Grapes are: 55% Grenache, 10% Mourvèdre and 35% Syrah.

Tasting:

The robe is clear, ruby, and bright with darker colour reflect due to the Syrah. On the nose reminiscent of small red fruits, with animal or spicy notes or aromas of ripe fruit. It has well-structured but supple tannins.

Food and wine pairing:

Côtes du Rhône goes perfectly with grilled beef, grilled lamb chops, or Mediterranean dishes like paellas. On cheese go with strong cheeses like blue cheese or old goat cheese like picodon.

