

CÔTES DU RHÔNE

## COTES DU RHONE ROUGE 2019

### FOOD AND WINE PAIRING

You can savor this wine with red grilled meat as well as with soft-paste cheese.

### GRAPE VARIETIES

Grenache, Syrah

### TERROIR

Located between Sainte-Cécile les vignes and the University of Suze la rousse, the soil is mainly stony clay-limestone in the north for the Grenache and rolled clay-sandy pebbles in the south for the Syrah.

### VINIFICATION

The grapes are scuffed and crushed before being put in tank for 15 days.

Two daily reassemblies allow an infusion between the marc and the must, which brings colour, structure and aromas.

### TASTING

Garnet red color. Flattering profile on the red and black fruits, and the liquorice roll. On the palate, this wine is fresh and fleshy.



Alc/vol14%

Serving temperature : 16°C - 18°C

Best within 4 years



Vallée du Rhône  
Terroirs d'Accueil