

CÔTES DU RHÔNE

## COTES DU RHONE ROUGE

2023

### AWARDS

- Concour General Agricole de Paris: Gold medal

### FOOD AND WINE PAIRING

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

### GRAPE VARIETIES

Grenache 70%, Syrah 30%.

### 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.

Yield : Around 40 Hectoliters per Hectare.

### 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

Brilliant fuchsia color. Fresh, fruity nose of blackcurrant buds, blackberries, blueberries and peppermint. Tasty on the palate, with smooth tannins.



Vallée du Rhône  
Terroirs d'Accueil

Alc/vol14%

Serving temperature : 16°C - 18°C

Best within 4 years