

Alc/vol*14.5%*
Serving temperature : 16°C - 18°C
Best within 4 years

CÔTES DU RHÔNE

COTES DU RHONE ROUGE

2024

AWARDS

FOOD AND WINE PAIRING

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

GRAPE VARIETIES

Grenache, Syrah, Carignan

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

A medium-depth garnet color. An expressive nose marked by notes of cocoa and garrigue. On the palate, the wine is full-bodied, with good structure and supple, well-integrated tannins.

vigneron indépendant

Vallée du Rhône
Terroirs d'Accueil