

CÔTES DU RHÔNE

COTES DU RHONE ROUGE

FOOD AND WINE PAIRING

You can savor this wine with red grilled meat as well as with softpaste 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.

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

Light ruby colour. Good aromatic expression, with black fruits and eucalyptus. The mouth is fresh and greedy



Alc/vol14%

Serving temperature : 16°C - 18°C

Best within 3 years



Vallée du Rhône
Terroirs d'Accueil