



Appellation d'Origine Contrôlée. Côtes du Rhône Villages.

Côtes du Rhône Régional Rouge

Hand Harvest

Terroir :

- Clay and limestone

Cépage :

- Grenache 60 %
- Syrah 30 %
- Carignan 10 %

Vinification :

- Picking off the total.
- 15 days of fermentation.
- Temperature 20 to 25 degrees.
- Drop + press assembly.

Élevage :

- Enamel bowl.

Association Vin-Mets :

- Red Meat.
- Delicatessens.

Conservation :

- 4 to 5 years.

Température de consommation :

- 12 to 14 ° c

Dégustation :

Carmine red to purple tints.

- Nose marked by red berries (strawberry, blackcurrant).
- Round mouth, gourmet and velvety tannins, giving the silkiness and volume.

