



CÔTES DU RHÔNE

Surface : 44 000 hectares

Location : 6 departments (Gard, Ardèche, Drôme, Vaucluse, Loire et Rhône)

Appellation : Côtes du Rhône

Soil : Clayey, marly and chalky soils

Grape variety : grenache, cinsault, carignan, syrah

Harvest : mechanical

Wine making : classical with pressing

Ageing : in vats



History

Grape growing in the Rhône Valley goes back 2000 years ago when the romans found the exceptional and most appropriate natural set up. The river Rhône was also a logical and major route to help the fame of the wines.



Soil

Clayey, marly and chalky soils.



Wine

- Colour : A nice yellow color with green glints.

- Nose : Fruity and delicate nose with dominant hazelnut.

-Taste : Straight forward and floral attack. A very pleasant taste in mouth with a touch of toasted bread.



Service

It is an elegant companion to fish, poultry and rice. It is ready to drink but can be kept 1 to 3 years.

Serve it between 10 and 12°C.