



CÔTES DU RHÔNE LES EPICES

Surface : 44 000 hectares

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

Appellation : Côtes du Rhône

Soil : Blue marl and clayey soils.

Grappe : grenache, cinsault, carignan, syrah

Harvest : mechanical

Vinification : Classical with 3 weeks maceration

Ageing : in casks



History

Stretching along both banks of the Rhône river from Vienne to Avignon, the Appellation is situated across 163 villages and 6 départements, with the majority of it concentrated in the south.

15 to 20 hectares is the average size of a property classified as Appellation Contrôlée, with 96 % of production being red wine.

The A.O.C. Côtes du Rhône is France's second largest overall producer of Appellation Contrôlée wine.



Soil

Blue marl and clayey soils, mainly based in the southern part of the Rhône valley.



Wine

Colour: Ruby red in colour

Nose: The nose is expressive with nice freshness and scents of red fruit with notes of chocolate

Taste: Well-balanced on the palate with a silky texture and flavours of blackcurrant.

Very harmonious overall



Service

Ready to drink, but can be kept 2 to 3 years.

It should be a good companion to red meals and games.

Serve between 13 and 15° C.