



CÔTES DU RHÔNE

Château de Domazan

Surface: 60 hectares

Location: Domazan

Appellation: Côtes du Rhône

Soil: large pebbles soil

Grappes: Grenache, Cinsault, Syrah, Mourvèdre, Carignan.

Harvest: Mécaniques

Wine making: 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.

Château de Domazan was built in the 14th century in the middle of Cotes du Rhone vineyard, nearby Avignon.



Soil

The ground is covered with large pebbles that were rolled and rounded on the old Rhône bed. These pebbles that can weigh up to 30 kg are very beneficial to the grapes because they provide excellent conditions for ripening. They store up the heat from the sun during the day and release it slowly through the mild summer nights.



Wine

Colour: Red ruby colour with a generous intensity

Nose: Fruity and floral aromas with a spicy touch.

Taste: Round, with an interesting harmony of flavours, between the different red berries.



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.