



CÔTES DU RHÔNE

Red



Our philosophy is to tend the vines with respect and to find the balance which will allow the terroir to express its full potential. Our wines are the product of nature and a perfect mastery of the early stages, which enables us to optimise the winemaking process and limit the use of sulphur and other additional products.

TERROIR

At the heart of the appellation, our vines situated on the foothills of the Alps benefit from a Mediterranean climate and the coolness of the mountains. Our plots are made up of red clay, rich in iron oxides and dotted with outcrops of the source rock, and sandy clay soils dotted with sandstone rocks or created by the erosion of the soft loamy sediment rock.

WINEGROWING

All year round, from pruning through to harvesting, the plots are tended according to the topography of the soils, the varieties and the climate, thanks to the dedicated work of our team. We are very attentive to the symbiotic relationship between living organisms, minerals, and plants. Samples, tastings and analyses of the grapes allow us to determine the date of the harvest. This harvest, manual or mechanical, is transferred to the reception bays as quickly as possible to minimise oxidation.

WINEMAKING & AGEING

The harvest is destemmed and crushed before being transferred to the vats. The fermentation is set off by adding natural yeasts. A daily schedule of measures, density checks, pumping over, cap punching, and temperature management is defined for each vat. At the end of the alcoholic fermentation, the maceration process is adapted to extract the colour and tannins from the grapes. The wine is then drawn off and transferred to a storage vat for the second phase of winemaking. This stage allows the malic acid to be transformed into lactic (malolactic) acid. After that, the wine is racked to separate it from the lees. After the maturing period, the wine is filtered and then bottled and protected by a neutral gas (nitrogen).

TASTING NOTES

This wine has a very intense garnet colour and a bold first impression on the palate. It is rich, warm, round and full-bodied. It reveals aromas of dark berries, and scents of scrubland, spices, and liquorice.

The tannins are smooth and blended.



LOGISTICAL INFORMATION

	volume	bottle	cartons	pallet	layers	number of layers	number of cartons	number of bottles
AOP CÔTES DU RHÔNE RED 2018	75cl	bourgogne evolution	carton noir 6 couchées	vmf	7	15	105	630