



Production area

This regional appellation is produced by 163 communes spread out through the region's 6 departments. It alone represents 80% of this winegrowing region's production and covers a surface area of more than 40,000 hectares.

Origins

The region's vines are planted on slopes that overlook the valley of the majestic Rhône River. The soil consists of either pebbly terraces, red soils with a sandy clay base, or sand and molasses, but all of these overlie a limestone sub-soil.

Varietal

Grenache, Syrah and Mourvèdre

Vinification and maturing

In stainless steel tanks.

Tasting notes

COLOUR : Purplish red.

NOSE : Fresh and intense, citrus and fruit drop candies.

PALATE : Character and elegance. Flavours of fruit drop candies (blackcurrant, raspberry) are echoed.

Food and wine pairing

Côtes du Rhône is a warm, convivial wine just like the South where it comes from. We suggest pairing it with deli meats, roast or grilled meats, cheeses or rotisserie chicken.

Serving suggestions

12 to 15°C

Ageing potential

To enjoy the fruitiness of a Côtes-du-Rhône, drink it within 2 years. After that it will develop warmer flavours over a period of several years.