

# Côtes du Rhône Red Cuvée Elisa



**Denomination :** Côtes du Rhône  
**Cuvée :** Elisa  
**Vintage :** 2004  
**Distinction :** Gold medal at the « Vignerons indépendants » competition in 2006 »  
**Content :** 50 cl, 75 cl

**Composition :** Grenache 70%, Syrah 30%  
**Soil :** Clay-limestone, clay-silty, south exposure  
**Vineyard :** Forty years old vines, goblet pruning, grass coverage, no use of pesticides  
**Yield :** Limited at 35 hectolitres/hectare  
**Harvest:** By hand, sorting on the vineyard

## Organoleptic properties :

**Colour :** Garnet-red  
**Nose :** Delicate and rich in flavour, undergrowth, flavour of fruits in alcohol  
**Palate :** Pleasant, round, light tannin

## Our service advices :

- Service temperature : between 8 and 12°C
- Drinking perfectly now
- Cellaring : to drink within the next 3 years
- Food and wine pairing : Excellent to the local French cuisine : beef and lamb, poultry, mushrooms, mild cheese...

**Vinification :** under daily temperature control and measure of density

Destemming and crushing

Maceration on the skins for 24h

Yeasting

Alcoholic fermentation followed by malolactic fermentation

Daily pumping-overs

Pressing and blending of free-run juice and press juice

Two pumping-overs

Two rackings

Earth filtration by oenologist at spring

Final filtration and bottling according to demand