

Côtes du Rhône Red



Denomination : Côtes du Rhône
Vintage : 2005
Content : 50 cl, 75 cl

Composition : Grenache, Syrah
Soil : Clay-limestone, clay-silty
Vineyard : Blending of young and old vines, goblet and Royat cordon pruning, grass coverage, no use of pesticides, harvest at optimal maturity
Yield : Limited at 45 hectolitres/hectare
Harvest: By hand, sorting on the vineyard

Organoleptic properties :

Colour : Shining cherry red
Nose : Fine, complexe bouquet, mineral, aroma of red fruits
Palate : Harmonious, 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

Maceration on the skins for 24h

Destemming and crushing

Yeasting

Alcoholic fermentation for 6 days

Daily pumping-over during fermentation

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