



## AOP Côtes du Rhône

### Tradition range

For our reds, we are looking for gourmet and fresh wines, on a mild tannic basis. We work in traditional vinification, with bi-daily tasting of the vats, which allows us to master the extraction of the structure. Maceration under marc for 2 to 4 weeks, depending on the cuvées, in order to strengthen the melted and the elegance of the tannins. Breeding on fine lees to preserve aromas and give a good fat while coating the tannins.



Vintage : 2020

Grape varieties: Grenache – Syrah.

Terroir : A local terroir in the image of our diversity: the light sandy soils, bring flexibility and smoothness to the blend, while the stony soils, essentially clay-limestone, bring structure and depth..

Wine tasting : A beautiful ruby colour. Nice notes of black fruits, blackcurrant, slightly spicy. The mouth is round and well balanced, A pleasing wine, suitable for all occasions.

Wine pairings: Grilled or poultry served in cream sauce, ripened goat cheese, St Marcellin...

Reflecting the friendly image of the Côtes du Rhône, it is the wine that can be shared in all circumstances. It can accompany a picnic with friends as well as a more refined cuisine.

Laying down: to be drunk within 3 years