



AOC Côtes du Rhône Tradition

In order to make this wine, we respect a strict maturity control, by tasting berries very regularly, in order to define the optimum harvest date and thus find the best balance between freshness and fruit.

The vinification is done by direct pressing, respecting the grapes. Vinification in vats, at low temperatures. Maturing on thin lees to give roundness in mouth.



Vintage : 2021

Grape varieties :
Grenache – Cinsault

Terroir :
The soils are sandy and light. Plots are selected in cool areas

Tasting notes :
A beautiful light and clear colour. A nose opening gradually on fruity notes. A smooth and elegant palate, offering a nice aromatic palette of red fruits and citrus (grapefruit).

Match with food:
Ideal on Mediterranean dishes, on fishes but also a more exotic cuisine (tajines, chicken or lamb curry).

Laying down:
To be drunk young

Rewards :
Silver medal Concours Vins Orange

