



AOC : CÔTES-DU-RHÔNE RED

20 hectares of vines located in Fournès and St Hilaire D'Ozilhan, southern Rhône Valley

Grape varieties : 30 % syrah, 70% grenache.



Terroir : round pebbles mixed in a chalky sand-clay soil, which dates from the Miocene and Ice-age period (- 6 à -18 million years). This soil has a lot of complexity : because of erosion, the soil particles have become very fine, small enough to be picked up by the roots. This region also benefits from the largest number of sunshine hours of France, important for the photo synthesis, sugar and maturing process. The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.



Vine growing : the vines are planted with a density of 4000 per hectare. The number of treatments is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging, leaf-thinning and green harvesting



Vinification : the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by a pre-fermentation at low temperature to extract more primary aromas. The extraction of aromas, tannins etc. is enhanced by cap punching and pumping over of the juice. Sometimes the wine is oxygenized to obtain a perfect balance structure. The vinification is done at controlled low temperature.

Annual production : 130 000 bottles.



Tasting : beautiful ruby red color with purple hints. Nose of gillyflower, cherry, some spices and garrigue notes. The attack is fruit driven, dominated by cherry, followed by fine chocolate and well build in fine tannins. Good concentration, with pleasant roundness and long mouth feel.

Keeping potential : maximum 7 years

Food match : ideal with red meat, entrecote, pâté, cow cheeses



Packaging sizes : bottles of 37.5cl, 75cl, various BiB sizes.
Magnums on request

Rewards :

2004 one star in the GUIDE HACHETTEE

2006 Gold medal in ORANGE

2007 Silver medal in MACON

2008 Silver medal in PARIS

2009 Silver medal in ORANGE

2010 Gold medal in MACON

2011 Gold medal in MACON

2012 Gold medal in ORANGE

