



## AOC : CÔTES-DU-RHÔNE VILLAGES RED

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



**Grape varieties** : 50 % syrah, 30% grenache, 20% mourvèdre.



**Terroir** : round pebbles mixed in a chalky sand-clay soil, which dates from the Miocene and Ice-age period (- 6 à -18 million years). The pebbles cumulate the sun heat during the day and return it to the vines in the evening, giving concentrated, mature wines. 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.



**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. The vinification is done at controlled low temperature and is up to 4 weeks.

**Annual production** : 20000 bottles



**Tasting** : dark red purple color. Intense floral nose with black fruit. Complex palate with black fruit, spiciness, licorice and thyme. Good tannin structure. Complex wine with a long mouth feel.

**Keeping potential** : maximum 10 years.



**Serve at** : 16-18°C (60-65°F).

**Food match** : red meat, game.

**Packaging sizes** : bottles of 37.5cl, 75cl, magnums.



### Rewards :

2006 Gold Medal in Orange  
2006 Gold Medal at the JA  
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2007 One star in the GUIDE HACHETTE  
2009 Gold Medal in PARIS  
2009 Two stars in the GUIDE HACHETTE  
2010 Silver Medal in ORANGE  
2010 Gold Medal in MACON