

# AOC CÔTES DU RHÔNE



2020



**Color :** Red

**Soil :**

Slopes on South-East exposure and table land made from red and yellow clays and limestones.

**Grapes :**

- 60% Grenache
- 20% Syrah
- 10% Carignan
- 10% Cinsault

**Age of vineyards :**

Grenache 40–Syrah 20–Carignan 60–Cinsault 30 years old

**Yield :** 31 hectolitres per hectare

**Viticulture :**

We are in sustainable agriculture by favouring the work of the ground, using organic fertilizers. We use a minimal quantity of treatment product in order to improve the expression of the leaf surface to favour the grapes maturity.

**Vinification :**

Harvest by hand. We destemmed at 100 %. We make a pumping-over of the must and an unballasting. Everyday control of fermenting temperatures. The time of fermentation is around 20 days. Separated ageing of the presses and drops in concrete vat.

**Time to keep :** from 2 to 4 years