

AOC CÔTES DU RHÔNE



2021



Color : Red

Soil :

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

Grapes :

- 60% Grenache
- 30% Syrah
- 10% Carignan

Age of vineyards :

Grenache 40 – Syrah 20 – Carignan 60 years old

Yield : 30 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