

AOC CÔTES DU RHÔNE



“Le pourquoi pas”

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% Cinsault

Age of vineyards :

Grenache 40 – Syrah 20 – Cinsault 30 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 : without sulphur

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 10 days. Ageing in vat during 3 months.

Time to keep : from 1 to 3 years