

The Côtes-du-Rhône appellation: located in the southern part of the Rhone Valley, close to Avignon. The very first people who have planted vines in the area were the Greeks and the Romans. In 1650, the first regulations for quality and origin protection were edited. In 1737, an Edict from the King of France imposed that all barrels for sale should be fire-marked with the letters "C.D.R.". The fame of the appellation increased in 1937 with the creation of the appellation.

Appellation created in 1937 | 84% red wines | 6% white wines | 10% rosé wines | 30 749 hectares of vineyard | 1 280 240 hl/ year | Average yield 42 hl/ hectare | 31% of the production exported | Dry wines |



Grape varieties: Syrah 50%, Grenache 40%, Mourvèdre 10%.

Terroir: Very complex blend, requiring a careful selection of wines, ensuring consistency in each vintage. Varied soils, sediment, limestone, granite, pebbles and alluvium.



Average age of vines: 35 years.

Winemaking method: Traditional winemaking methods, temperature-controlled fermentation. Long skin maceration.



Ageing: 18 months in wooden tun (foudres).

Yearly production: 4 000 000 bottles.

Tasting notes:

Eye: Deep and dark red. Brilliant.

Nose: Fresh fruits with red and black berries.

Palate: Full, powerful and racy. Rounded and smooth tannins.

Overall: Full with a soft finish and plenty of elegance and finesse. Good balance between tannins and fruit.



Drinking window: Ready to drink and up to 8 years.

Service temperature: 16°C - 18°C

Food pairings: Cold cuts, meats and cheeses, stews or pork tenderloins.