

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.

Creation of the appellation: 1937 | 84% red wines | 6% white wines | 10% rosé wines | 30 749 hectares of vines | 1 280 240 hl / year | Average yield 42 hl / hectare | 31% of exported production | Dry wines |



Grape varieties: Grenache 65 %, Syrah 20 %, Mourvèdre 10 %, Carignan 5 %.

Terroir: Mediterranean climate, cleaned up by the mistral. Very varied soils made up of sediments, granitic limestones, alluvium and pebbles.

Average age of vines: 35 years.



Winemaking method: Long and traditional maceration. Fermentation with Indigenous yeast. Controlled temperature for maceration at 30°C. 100% malolactic fermentation.

Ageing: Aged on lees, 70% in vats and 30% in oak barrels for 24 months. Then bottle ageing for at least 3 months before shipping.



Yearly production: 500 000 bottles.

Tasting notes:

Eye: Red robe with black highlights.

Nose: Strawberry, chocolate, prune, cherry, violet.

Palate: Soft start then straightens. Fleshy. Black fruit, cherry, pepper. Soft finish.

Overall: Pleasant wine with powerful aromatic persistence.



Drinking window: Ready to drink and up to 5 years.

Service temperature: 16°C - 18°C



Food pairings: Red and white meats, pizza, barbecue, pasta and cheese.