

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 in 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 the production exported | Dry wines |



Grape varieties: Grenache 70 %, Cinsault 20 %, Syrah 10 %.



Terroir: Mediterranean climate. Soil of clay, limestone, pebbles and alluvial deposit.



Average age of vines: 25 years.

Winemaking method: 'saigné' method rosé. Brief maceration, and long temperature-controlled fermentation.



Ageing: 6 months in stainless steel tanks.

Yearly production: 400 000 bottles.

Tasting notes:

Visual: Clear, bright and fresh.

Nose: Fresh with an expressive nose of red fruits and citrus. Notes of raspberry and redcurrant.

Palate: Fruity, fine and round.

Overall: A well-balanced and elegant wine.



Drinking window: ready to drink and up to 2 years.

Service temperature: 10°C - 12°C

Food pairings: Starters, Grilled fish, white meat, poultry.