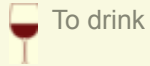




Côtes-du-Rhône Red 2006

Consumption



Soil type

Varied soil, sediment, limestone, granite. Pebbles and Alluvia.

Grape variety

50% Syrah,
40% Grenache,
10% Mourvèdre

Average age of vines

35 years.

Winemaking

Traditional winemaking methods, temperature controlled fermentation.
Long soaking on the skins.

Maturation

1 ½ years in oak foudres.

Average yield

41 HI / hectares.

Average annual production

About 3,000,000 bottles.

Tasting

- * Eye: Deep and dark red. Shiny.
- * Nose: Fresh fruits with red berries and spices.
- * Palate: Full, round and racy. Rounded and smooth tannins. A full-bodied, rich and intensely aromatic wine.
- * Overall: Full with a long finish and plenty of elegance and finesse due to the well balanced tannins and fruit.

Serving temperature

16°C to 18°C

Ageing potential

8 years

Food and wine matching

cold meats, meat, game bird and cheese.

Winemakers tip

This classic wine offers top quality year in year out.

