Côtes du Rhône Villages Red 2017





Gold International Gilbert & Gaillard 87/100

Location / Climate

The commune of Vinsobres benefits from a Mediterranean climate influence, summers are hot and dry.

The 2017 vintage benefited from a variable climate between a rainy autumn, the mildness of April and cool nights, which favored the growth of the grapes.

Terroir

On the terraces below the slopes of Vinsobres, a soil composed of clays and small scattering of gravel allowing, a good ventilation of the vines.

Grape varieties

50% Grenache - 50% Syrah

Age of vines - Yields

The vines are from 10 to 40 years old. They are cut in cordon of Royat. Yields do not exceed 45 HL / ha to produce wines with fruitness and freshness.

Vinification and Ageing

After mechanical harvests, the grape berries are vinified in concrete tanks in a traditional way for 3 weeks.

Ageing potential

Between 3 and 6 years

Alcohol content

Alc by Vol : 13,5 $\,\%$



48	Colour	Beautiful deep ruby color with brilliant reflections.
	Nose	Intense nose, revealing notes of red fruit accompanied by aromas of garrigue.
	Palate	Subtle palate between aromatic power and finesse of the tannins. The explosively long finish reveals liquorice notes.
×	Wine & food pairing	Barbecued red meats, cold meats
	Tasting temperature	16 to 18°C (60,8 to 64.4°F)