

# Côtes du Rhône



**Grape variety:** 30% Carignan, 5% Mourvèdre, 65% Grenache.

**Harvest:** manual harvest.

**Terroir:** large sandy soil.

**Vinification:** traditional, varietal by varietal, whole harvest, 15 days of vatting with punching down, pumping over and daily batonnage alternately.

**Consumption:** ideal for 1 to 3 years, conservation for 3 to 4 years. Serve between 16 and 18 ° C.

**Aging:** concrete tank

**Accompaniment:** white meats, grills, aperitifs.

