



Côtes du Rhône AOC 'Picadou'



Certified organic wine, FR-BIO-01.



The vineyard:

Appellation: Côtes du Rhône AOC
Grape varieties: Grenache, Syrah, Cinsault.

The soil:

Clay-limestone, sandy with rounded pebbles.
The soil is worked with great care and enriched with organic conditioners. The know-how is channelled into the least possible intervention with the vines. All efforts are concentrated on monitoring and anticipating natural processes.

Wine making:

Harvesting is carried out mechanically, section by section and at optimal maturity, with de-stemming and a light pressing.
Traditional wine making techniques employed, with temperature control.
Wine is matured in stainless steel vats for 8 to 10 months.
ABV: 14°

Tasting notes:

Appearance: Beautiful colour
Bouquet: Notes of spice and Garrigue herbs.
Taste: Balanced and endowed with unexpected aromas of fruit.

Serving temperature and food pairings:

Serve at 13°C.
Serving suggestions: Free-range roast chicken, steak with oregano, lamb fricassee or spit-roasted beef kidneys.

When to drink:

Ready now and can be kept for 4 to 6 years.

