



Côtes du Rhône Valréas AOC Sulphite-free 'Révélation des Roches'



Certified organic wine, FR-BIO-01.



The vineyard:

Appellation: Côtes du Rhône Valréas AOC
Average vine age: 50 years to 70 years
Grape varieties: 70% Syrah, 30% Grenache

The soil:

Mediterranean climate and clay limestone soil.

Wine making:

Grapes harvested manually. De-stemmed and lightly pressed. Temperatures maintained between 15°C and 28°C for 3 weeks. Matured in stainless-steel fermentation vats, protected from oxidation, with no sulphur added.

ABV: 14°

Tasting notes:

Appearance: Deep red colour
Bouquet: Limited upon opening. To avoid oxidation the wine hasn't been very oxygenated, so it benefits from carafe decanting to reveal its subtleties. Black olives, red fruits, notes of spice and undergrowth.
Taste: Silky tannins result in an elegant, aromatic, well-rounded wine. Spicy notes are revealed.

Serving temperature and food pairings:

Serve between 16°C and 18°C. It benefits from being aerated in a carafe.

Serving suggestions: Flavourful meats and game.

When to drink:

This is a great wine to age and can be kept for more than 10 years.

