# RED

## CÔTES DU RHÔNE

#### BLEND

75% Grenache, 15% Mourvèdre, 10% Syrah. Grenaches are eighty years old, Mourvèdres more than 60 years old and Syrahs are 45 years old in average.

#### TERROIR

76 parcels on a variety of terroirs: Galets roulés, sands, clay and limestone, mostly in the northern part of the Vaucluse and altitude parcels.

### WINE MAKING

Determination of harvest dates by daily tasting of the berries combined with polyphenols analysis.

Manual harvesting

Fermentation at moderate temperature to favor the soft diffusion of flavour compounds .

Short ageing in concrete tanks to favour the fruit purity and the grape expression.

Cofermentation of the grapses for more aromatic complexitiy

Ageing in concrete 100%

SERVICE 15C°

#### FOOD PAIRING

Grilled lamb ribs, braised beef, spicy pork chops.

#### **RATING**

88-90/100 Dunnuck

**JEB** DUNNUCK



