

Domaine de la Mordorée

CÔTES-DU-RHÔNE 2021



VINES & TERROIRS

Organic and Biodynamic Demeter certified vineyard.
Selected harvest 100% by hand.

Several different terroirs from sandy soils to cobble stones,
and sand with clay.

GRAPES VARIETIES

40% Grenache
30% Syrah
15% Cinsault
10% Carignan
5% Mourvèdre

VINIFICATION

Destemming and crushing, bled Rosé and few hours of
maceration.

TASTING

Robe : rosé

Aromas : very fruity (citrus fruits, strawberry), flowery

Mouth : fresh and well-balanced

Pairings : pizzas, pasta, BBQ, white meats, some fishes.

Service temperature : 8 to 10°C

