

# Domaine de la Mordorée

CÔTES-DU-RHÔNE 2022



## 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

Organic & Biodynamic method (indigenous yeasts and  
limited sulfites).

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

