

Grand Veneur Cotes du Rhone Rose Reserve

Alain Jaume (Grand Veneur)

France - Rhone Valley - Cotes du Rhone AOC

Salmon-pink color, clear and brilliant. The nose is fruity and spicy, reminiscent of wild strawberry and fine Provençal spices. The palate is full, well-balanced and fruity, with a long, fresh finish. A beautiful and delicate rosé.

Specifications

Appellation	Cotes du Rhone AOC
Varietals	70% Grenache, 20% Syrah, 10% Mourvedre (2018) / 50% Grenache Noir, 25% Cinsault, 20% Syrah and 5% Mourvedre (2019)
Agricultural Practices	Organic
Soil type	limestone terrace with sand and red clay
Vinification	A part is drawn off the skins with short maceration and the other part is from direct press. Fermentation in stainless steel at cool temperature. Bottling 5 months after harvest.



Reviews and News

2020 Grand Veneur Cotes du Rhone Rose - 88 PTS - WA
2018 Reserve Grand Veneur Côtes du Rhône Rosé - EXCEPTIONAL - WP
2018 Grand Veneur Reserve Cotes du Rhone Rose - 88 PTS - JD
2017 Reserve Grand Veneur Côtes du Rhône Rosé - 89 PTS - WE
2017 Reserve Grand Veneur Côtes du Rhône Rosé - 87 PTS - WA
2016 Grand Veneur Reserve Cotes du Rhone Rose - 90 PTS - JD
2016 Grand Veneur Reserve Cotes du Rhone Rose - 87 PTS - VINOUS
2015 Grand Veneur Reserve Cotes du Rhone Rose - 89 PTS - IWR
2015 Grand Veneur Reserve Cotes du Rhone Rose - 88 PTS - WA
2014 Reserve Grand Veneur Côtes du Rhône Rosé - 90 PTS - WA