

# CÔTES DU RHÔNE 2020



## BLEND

30% Mourvèdre, 40% Cinsault, 20% Syrah, 10% Grenache

## TERROIR

Slopes and plateau composed of clayish and gravelly soils located near Chateauneuf du Pape and towards Lirac.

## WINE MAKING

This rose comes from a joint fermentation, 100 % direct pressing. The early bottling (February 2021) is key to favor aromas and preserve the fruit freshness.

## SERVICE 10 °C

## AGING POTENTIAL 1 to 2 years

## FOOD PAIRING

This wine will perfectly accompany summer meals including grilled meats, salads etc. The richness of this wine will make it also a great companion for spicy dishes.

## TASTING NOTE

Bright salmon pink robe. On the nose the wine reveals hints of flowers as well as red fruits (raspberry, wild strawberry) and subtle spiciness. Ample and generous mouthfeel showing freshness and good length



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