

Côtes du Rhône

Appellation Côtes du Rhône Contrôlée

HERITAGES CÔTES DU RHÔNE ROUGE

13.5% ALC, 750ML

Patience, know-how, observation and intuition are the essential qualities to create and age our wines. Our team has shared this goal of excellence for more than 150 years. This passionate quest for making Rhône Valley wines was born in the prestigious vineyards of Châteauneuf-du-Pape. We age the greatest appellations of the Rhône Valley in our ancient cellars. The Côtes du Rhône "Héritages" is crafted by the personality and the history of the premier wine-growing area of the Côtes du Rhône, where fruit, spices and generosity dominate.

Côtes du Rhône Heritages Rouge is comprised of a selection of vineyards situated on the Villafrancien terraces of St Marcel d'Ardèche, on the hills of Avignon – Sand from the "Aigues" valley – and layered stones on slopes from the "Plan de Dieu".

This rouge is best served at 60°, and complemented by red meats, both roasted and cooked in sauces and stews.

EYE	NOSE	PALATE
Strong ruby color.	Opens with notes of liquorice, violet, strawberry, and raspberry, accompanied by spicy notes.	Dominated by Grenache, with ripe fruit, fig and plum. Syrah adds delicious vivacity to smooth tannins.
VARIETALS		
50% Grenache, 40% Syrah, 5% Mourvèdre, 5% Marselan		
APPELLATION	VINIFICATION	UPC
	Destemming; complete, partial or no crushing depending on harvest, to allow early enzymatic fermentation before grapes burst with fruity notes. Fermentation at 73°; end of alcoholic fermentation between 82 and 86°; hot vatting for several weeks.	7-14320-13500-6
		OAK REGIME
		6 months in oak "foudres" (60-80 Hls/5 to 40 years old), in demi-muids under 5 years and in tronconic vats (110 hl/20 years old).
Côtes du Rhône AOC		
WINEMAKER		
Edouard Guérin		



