



Oraison Côtes du Rhône



Varietals 80% Grenache, 20% Syrah, 10% Mourvedre

Region Oraison, Southern Rhone

Terroir Located on either side of the Rhône River between Vienne, Valence and Avignon, the Côtes-du-Rhône appellation derives its personality from an astounding diversity of soil types, climates, and grape varieties. For this cuvée, I have chosen vineyards located in two different areas:
-Vines grown on slopes that are protected from the Mistral wind at an altitude of 300m in the Drôme department where the stony marl-based soil yields classy, harmonious, powerful wines.
-Vines grown on the flatlands in Provence's Gard department in predominantly sandy soils where the Grenache grape can express itself fully and lend the wine its aromatic complexity and smoothness.

**Vini-
fication** After the grapes were harvested, the juice is added undergo a 15 to 18-days fermentation period with regular pumping over as well as rack and return. The barrel-aged Mourvèdre adds a subtle touch of complexity.

**Aroma/
Palate** This is a gorgeous, highly typical Côtes-du-Rhône with perfectly balanced structure and roundness. Beautiful garnet red in color with red berry and cherry on the nose underscored by lovely notes of liquorice and pepper. Nice structure on the palate with fine, silky tannins."

**Serving
Temperature** 16°C/61°F