



# Domaine de l'Agramante, Ciaülà, AOP Côtes-du-Rhône, Red, 2020

AOP Côtes-du-Rhône,

In 2018, Carlo de la Rocca gambled on settling a 2-hectare vineyard in Sabran (45km west of the city of Orange), and now farms organically almost 5-hectares rooted in cool sandy and loamy soils arranged in terraces. Agramante is a literary character, and a a tribute to Carlo's childhood, and his search for new roots.

#### **PRESENTATION**

The vineyards of l'Agramante are hand tended and managed with biodynamic preparations. Very low crops also play their part. There are no additions and very little sulfite is used, the wines are vinted separately, as single vineyards, with minimal intervention, apart from the grapes being sorted, completely destemmed and very lightly crushed.

#### WINEMAKING

No oak treatment. Aged in concrete vessels.

#### **VARIETALS**

Grenache noir 60%, Syrah 25%, Cinsault 10%, Counoise 5%

## 14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### **SERVING**

16°C/61°F

## AGEING POTENTIAL

5 years

## **TASTING**

This supple blend features distinctive green olive and peppercorn aromas alongside cherry fruit. Spicy black fruit (fig and liquorice) and cassis flood the palate of this bold, intensely fruity red. Effortless but concentrated, the wine is balanced by fresh acidity and fine, firm but yet silky tannins, with a very long finish.

# **FOOD PAIRINGS**

Côtes-du-Rhône wines are extremely food-friendly and can be paired to match with a wide variety of foods. These wines are meant to elevate a meal, so we like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. White blends pair really well with fish and sushi.





