



Emma M. LOUISE



Maison Emma M.Louise , Les Soirées d'Emma, La Truffe Noire, AOC Côtes du Rhône, Rouge, 2019

AOC Côtes du Rhône, Vallée du Rhône, France

The Rhône valley is home to some of France's most appealing and adaptable wines and Côtes du Rhône is the flagship red. Versatile and adaptable.

PRESENTATION

A great wine that shows character and elegance, able to rival the most notorious growers of this appellation. It is also our way to celebrate a historical grape varietal, king of the southern Rhône: Grenache.

To get the best out of our Grenache, we let nature shine and only select sustainably managed parcels, with a strict winter pruning in order to limit the yield in favor of concentration. We use manual harvesting techniques and pick at full maturity.

THE VINTAGE

2019 was showing a well balanced spring and hot summer.

LOCATION

Vineyards are located all over Visan Village know for producing fresh and elegant grapes.

TERROIR

Sustainable viticulture with de-leafing, de-budding and green harvest. Hand-harvested at peak maturity followed by a light crushing and a traditional vinification in closed concrete tanks. Fermentation at 28°C - 30°C with a twice daily pump-over for 15 to 20 days, followed by cap plunging and lees stirring. After completing its malolactic fermentation the wine is aged in oak casks for 12 months and is bottled in the autumn/winter of the following year.

IN THE VINEYARD

Sustainable viticulture with de-leafing, de-budding and green harvest. Hand-harvested at peak maturity.

WINEMAKING

Light crushing and a traditional vinification in closed concrete tanks. Fermentation at 28°C - 30°C with a twice daily pump-over for 15 to 20 days, followed by cap plunging and lees stirring.

AGEING

After completing its malolactic fermentation the wine is aged in oak casks for 12 months and is bottled in the autumn/winter of the following year.

VARIETALS

Grenache noir 70%, Syrah 15%, Mourvèdre 10%, Cinsault 5%

14.5 % VOL.

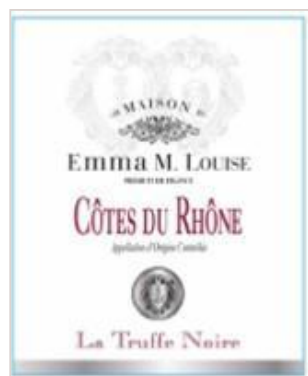
Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

SERVING

Serve at 17 °C. Suitable for relaxed social occasions and formal dinners.

AGEING POTENTIAL

2 to 3 years



Maison Emma M.Louise
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



VISUAL APPEARANCE

Dark ruby with light edges.

AT NOSE

Medium intensity with aromas of small stone fruits and delicately spicy hints of pepper and thyme.

ON THE PALATE

Smooth, warming, and elegant. Its aromas recall wild red fruits, dark cherries, forest floor and liquorice. The tannins are smooth and well.

FOOD PAIRINGS

Enjoy with robust flavors and textures like sausages, BBQ steak with béarnaise sauce and pastry dishes.

REVIEWS AND AWARDS



91

Wine Enthusiast, 02/11/2020

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode	
BG Syndicale 580 gr							750				
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	9	11	1,4	8,8	915	29,6	8,1	17,5x30,5x25,5	170x80x120

2/2



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