



Racine, Côtes-du-Rhône, Rouge

AOC Côtes du Rhône, Vallée du Rhône, France

Romans brought the vines culture in the Rhône Valley two millenaries ago; sailing up the river, they discovered on each river bank sides a great diversity of soils and favorable conditions... The river itself has drawn hillsides and plains, bringing from the Alpes Mountains, silt and rounded pebbles. Since this time, men have cultivated the best soils to elaborate beautiful cuvées of Côtes-du-Rhône like this one, descended from the terroir of Signargues, with great Grenache, juicy Syrah, Cinsault and Mourvè

PRESENTATION

Subtle, fruity yet elegant, this richly concentrated red blend offers luscious loads of plummy, ripe cherry and berry flavors offset by an invigorating edge of black pepper nuanced by hints of earth and spice.

TERROIR

From both banks of the Rhône River

WINEMAKING

Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks.

VARIETALS

Grenache noir 60%, Syrah 30%, Cinsault 5%, Mourvèdre 5%

SERVING

61F

AGEING POTENTIAL

2 to 3 years

TASTING

Subtle, fruity yet elegant, this richly concentrated red blend offers luscious loads of plummy, ripe cherry and berry flavors offset by an invigorating edge of black pepper nuanced by hints of earth and spice. The palate is rich and fleshy but anchored by taut acidity and ripe, mouth filling tannins. Although it drinks well now it should improve and hold further.

FOOD PAIRINGS

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

