



## TÉNÉBI

AOC Côtes du Rhône Villages Sablet (Vallée du Rhône), Ténébi, Red 2017

An unusual wine made from old vines Counoise!

### THE WINE

This wine has been created in 1991 after tasting all the single grapes produced at Château de Beaucastel. Indeed, Jean-Marc Autran impressed by the Counoise at Beaucastel, decided to isolate his old Counoise - planted by his father in 1954 -, to create an unusual wine: Ténébi. That's how it all started!

### SITUATION

The Counoise grapes are planted on eroded limestone hills above Sablet.

### IN THE VINEYARD

Native grape from Provence, the Counoise is one of the thirteen grapes varieties in Châteauneuf-du-Pape AOP. Thanks to its low pH, it was widely planted in the 50's in order to balance with the high sugars produced by the Grenache. It is also a strong grape that can be harvested tardily. In fact, it is the latest grape picked by Piaugier, early October.

### VINIFICATION

Harvested when beautifully ripe, the Counoise gives a fine, fruity and supple wine. Usually it is blended with other grapes varieties. Jean-Marc Autran prefers to vinify it alone and whole crop. In 2017, the maceration took about 3 weeks before pressing. It was then transferred into stainless steel tanks in order to keep the fruitiness of the wine. It aged for 2 winters in the underground cellar. Once ready, the wine was bottled without being filtered.

### VARIETALS

Counoise

### TECHNICAL DATA

Production volume: 200 cases

### AGEING POTENTIAL

2 to 3 years

### TASTING NOTES

Fruity, fresh and elegant! This delicate wine will definitely delights your taste buds.

### FOOD PAIRING

Because of its unusual acidity for a red southern Rhône wine, Ténébi will pair easily with fish dishes and poultry.

