



# Rive droite, rive gauche

From both banks of the Rhône River

**BRUNOLAFON**  
wine selection

## Rive Droite, Rive Gauche, AOP Côtes-du-Rhône, Rouge

AOP Côtes du Rhône, Vallée du Rhône, France

Côtes-du-Rhône wines come from an incredibly varied assortment of terroirs and microclimates, all of them offering generous, easy drinking, food-friendly wines. The name was conjured up because this wine is sourced from both banks of the Rhône, with the grenache coming mainly from the left ("rive gauche") bank and the syrah from the village of Daumazan (on the "rive droite"), while the whites are sourced near the village of Signargues - still on the left bank.

### PRESENTATION

Authenticity and diversity are the keys: Rive droite, rive gauche blends individual terroirs in mountainous northern granite vineyards and hilly, rocky soils in the south, all sourced throughout the highest quality level

### TERROIR

Mountainous granitic and rocky soils from both of the Rhône riverbanks

### IN THE VINEYARD

Sustainable

### 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 70%, Cinsault 10%, Mourvèdre 10%, Syrah 10%

### SERVING

61F

### AGEING POTENTIAL

2 to 3 years

### TASTING

Rive droite, rive gauche is the perfect match for grilled meats, chicken and veggies on the backyard BBQ. It's that full body and spicy red taste that really makes the match.

