

AOP Côtes du Rhône White



Terroir

- ◆ North/South orientation.
- ◆ Sandy and clay soil with some rolled pebbles.
- ◆ 2 ha aged 35 years.



Grapes

- ◆ 50% Viognier
- ◆ 25% Grenache blanc
- ◆ 25% Clairette



Vinification

Direct pressing, with pneumatic press. Wine making and debourbage in vat, with control of the temperatures (max 24°C). Ageing of some months in vat before blend, and bottling.



Tasting notes

Brilliant light yellow wine, with green reflections. Nose of peach, litchi and pineapple, with notes of citrus fruits. Fresh and delicious attack/bouquet, with a persistent finale on exotic notes.



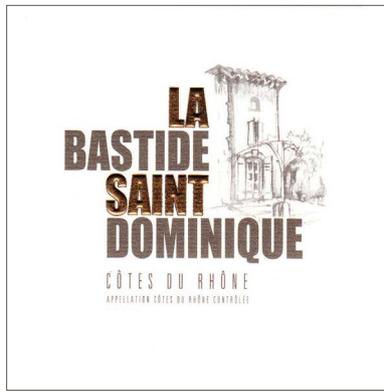
Service

- ◆ Serve between 9-11°C:
- ◆ Aging - from 1 to 4 years



Pairing

- ◆ Tuna carpaccio in peppered oil
- ◆ Roasted rabbit in cherry plum
- ◆ Goat cheese platter
- ◆ Grilled gambas/scampis



AOP Côtes du Rhône

Red



Terroir

- ◆ North/South orientation.
- ◆ Sand and clay soil with some round pebbles.
- ◆ 5 ha of vines from 25 to 50 years.



Grapes

- ◆ 60% Grenache
- ◆ 40% Syrah



Vinification

18 days of vatting in stainless steel tanks. Cap-punching, pumping-over, with control of the temperatures (max 28°C). Ageing of 12 months in vat before blend and bottling.



Tasting notes

Deep garnet color.
Delicate nose with notes of crisp red fruits, black currant jelly, raspberries, then, after aeration notes of cedar.
Frank attack, supported by fine and fleshy tannins and an almost mentholated finale. Clean, well balanced wine with minerality.



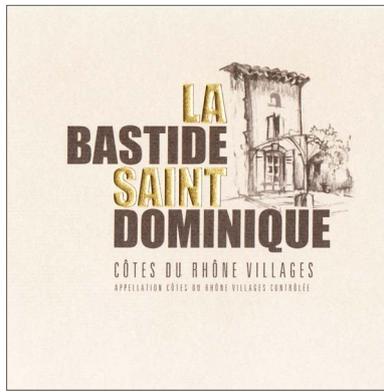
Service

- ◆ Serve between 15° and 16°C:
- ◆ Aging - 2 to 5 years.



Pairing

- ◆ Paupiettes of pork with chorizo
- ◆ Roasted rabbit in sweet and sour spices.
- ◆ Duck parmentier and split peas purée
- ◆ Barbecue



AOP Côtes du Rhône Villages

Red



Terroir

- ◆ Two North/South oriented hillsides
- ◆ Red clay and round pebbles soil
- ◆ 5 ha (12 acres) of vines from 20 to 60 years



Grapes

- ◆ 50% Grenache
- ◆ 20% Syrah
- ◆ 15% Mourvèdre
- ◆ 15% Carignan



Vinification

18 days of vatting in stainless steel tanks. Punchcapping, pump-over, with control of the temperatures (max 28°C). Ageing of 12 months in vat before blend and bottling.



Tasting notes

Ruby color with attractive purplish reflections. Rich and expressive nose of cocoa, sweet spices, Morello cherries and dry figs. Palate: shows itself passionate and impressive. The balance of the flavours emphasizes an aromatic richness with spicy accents and beautiful aromas of thyme and cistus.



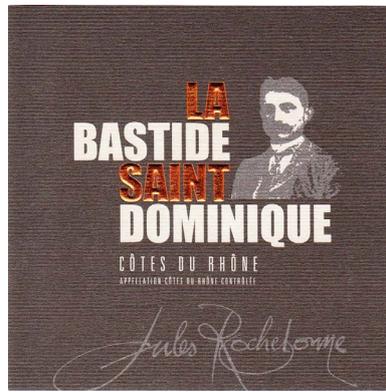
Service

- ◆ Serve between 15° and 16°C:
- ◆ Aging - 2 to 8 years.



Pairing

- ◆ Pork with tapenade (Black olive purée)
- ◆ Lamb loin in gingerbread sauce
- ◆ Beef tournedos in green pepper sauce



AOP Côtes du Rhône Red JULES ROCHEBONNE



Terroir

- ◆ North hillsides in so called areas Coudoulet, Champovin and Bois Lauzon
- ◆ Red clay rocky soil
- ◆ 3 ha between 15 and 35 years old.



Grapes

- ◆ 80% Syrah
- ◆ 20% Grenache



Vinification

20-30 days vatting in stainless steel tanks.

Cap-punching, pumping-over, with control of the temperatures (max 28°C). Ageing for 15 months in vat for Grenache and in oak barrels for Syrah, then blending and bottling.



Tasting notes

Ruby colored wine with purplish reflections.

Nose of raspberries jam, violet, black olives. Then of white flowers aromas.

Generous palate, on a round and greedy structure highlighted by very pure melted yet strengthful tannins .



Service

- ◆ Serve at 17°C:
- ◆ Aging - between 3 to 9 years.



Pairing

- ◆ Lamb tajine with dried apricots
- ◆ Fricassée of duck with peaches
- ◆ Roasted figs in soft spices and cinnamon ice cream