

# Côtes du Rhône

## Cuvée du Grand Père

### Red - 2017

**Deep purple ruby color, expressive nose of candied red fruits, truffle, menthol and roasted notes; dense palate, fleshy, tannins are coated, presence of nose aromas.**



CONCOURS DES  
VINS D'ORANGE

ARGENT

#### Grapes

65 % Grenache

30 % Syrah

5 % Mourvèdre

#### Terroir

Soil filtering soil, soil consisting of quaternary alluvium deposited by the river Ouvèze.

#### Culture

Method of reasoned cultivation, respect of the soil and the plant.

The mechanical work of the soil gives a good ventilation and favors thus the microbial life of the soil. Trellising allows a good aeration and a better maturity of the harvest.

Severe disbudding helps control performance parcels.

#### Harvest

Attentive to an optimal maturity of the grapes, the harvest is entirely sorted by hand in the cellar, the whole chain of reception of the harvest has been conceived to respect the integrity of the raw material.

#### Winemaking

Vinification carried out in thermo regulated vats, grapes slightly sprained and scraped.

Reassemblies and load shedding allow to extract colors and phenolic compounds

Vatting time of 15 to 18 days, at 28 ° maximum.

Degrees : 14.5°

Service T: 16-17° C

To consume now with a 3 year aging potential