

# Côtes du Rhône

## Villages Plan de Dieu

### Querelle de clochers

### Red - 2017

Deep purple dress. Open nose of black fruits, spices.  
Dense palate, with finesse and freshness, with persistent blackcurrant fruit.



CONCOURS DES  
VINS D'ORANGE

OR

#### Grapes

60 % Grenache  
25 % Carignan  
15 % Syrah

#### Terroir

Large alluvial terrace surmounted by quaternary limestone pebbles resting on blue clays ensuring rising damp that preserve the growth of the vine during the summer drought.

#### 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 from 18 to 21 days, at 28 ° maximum.

Degrees : 14.5°

Service T: 16-17° C

To consume now with a 7 year aging potential