

new **R**hône
MILLÉSIMÉS



Red COTES DU RHONE 2015

SOIL TYPES: Clay-limestone

GRAPE VARIETIES:

- 70% Grenache
- 20% Syrah
- 10% Mourvèdre

VINIFICATION: Traditional

TASTING NOTES: Very beautiful, deep and intense colour with a garnet hue. Ripe cherries and black fruits nose with liquorice and spicy aromas (cloves, nutmeg).

Dense with silky tannins on the palate but retaining a beautiful mineral character. Ageing potential: 6 years

FOOD AND WINE MATCHING: Enjoy it with pot-roasted lamb with flageolet beans or lamb tajine, roasted duck or grilled meat.

AWARDS : - 1 étoile/1 star – Guide Hachette 2017
- Citation/Recommanded – Les bons plans à moins de 15€ Hachette

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