



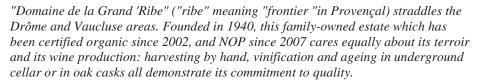




DOMAINE DE LA GRAND'RIBE

ORGANIC BIO-FR-01

SAINTE-CECILE-LES-VIGNES Côtes-du-Rhône Villages 2016



SOIL TYPES: Sandy terroirs on alluvium and red decalcified clays, and red sandstone soils.

GRAPE VARIETIES: 70% Grenache, 20% Syrah, 10% Mourvèdre

<u>VINIFICATION</u>: Matured harvest. Traditional vinification in concrete tanks at controlled temperature (<28 $^{\circ}$ C). Maceration lasts 25 days for Grenache and Syrah, 15 days for Mourvèdre.

<u>TASTING NOTES</u>: Bright, purple colour. A powerful and rich nose reveals notes of ripe red berries, cherries and mocha mixed with a hint of vanilla. Powerful and generous with silky tannins and a beautiful sweetness on the palate.

FOOD AND WINE MATCHING: Grilled rib steak or beef rib, matured cheeses. Serve at 16°C. Ageing potential from 5 to 8 years.

<u>AWARD</u>: OR/GOLD CONCOURS DES VINS D'ORANGE, 14/20 BETTANE + DESSEAUVE 2019

EAN 13: Bottle: 3 76025677141 9

Case: 3 76025677148 8

Case of 6 x 75cl

