

Les Grandes Vignes

CÔTES DU RHÔNE ROUGE AB



The 'Grandes Vignes' make up a trilogy of wines showcasing traditional grape varieties of the Côtes du Rhône appellation, even including some that are somewhat neglected. In the spotlight for this red wine, Cinsault is centre stage, offering us the chance to re-evaluate its fine qualities.

On the vine: Cinsault is an ancient traditional grape variety of the Côtes du Rhône. A preference for varieties from other origins such as Syrah and Mourvèdre has contributed to Cinsault's gradual disappearance from the region. But being robust and bearing a stable yield in a hot climate, Cinsault reliably produces very satisfying and elegant wines. The advanced age of our vines (approximately 50 years now) now adds a tannic richness to the vintage. Our vineyard is actively encouraging the return to this legacy variety, often wrongly undervalued and overlooked.

Blend: Cinsault (Old Vines).

Vinification: Favouring fruity freshness and tannic softness, the vinification is oriented towards macerations of 10 to 15 days at a relatively low temperature (18-20°C). Bleeding carried out on the day of vatting to produce rosés, provides consistency and depth. An early and spring bottling helps preserve full potential freshness.

Tasting: Smoothness, elegance and freshness fully characterize this cuvée. Notes of fresh red berries (cherry, currant, raspberry) mingle with floral nuances and slightly peppery sensations.

Serve lightly chilled: 16°C

Laying down: drink young (2 years maximum)

UNFILTERED WINE

