

Côtes du Rhône 2007 – Red

AOC Côtes du Rhône

Short for Cor Hominis Laetificat, i.e. Gladden the Man's Heart..

As a Côtes du Rhône, this wine combines the 3 best grape varieties of the Rhône Valley: Grenache, Mourvèdre and Syrah. A simple guarantee of pleasure.

Grape varieties

70% Grenache, 15% Syrah, 15% Mourvèdre

All grapes coming from selected low-yield unstressed vineyards. Grenache brings warmth and softness, Syrah colour and fruit, Mourvèdre elegance and depth with its spicy notes.

Aging

After malolactic fermentation, the different varieties are blended. Ageing is done in tanks for a year, until the optimal bottling time.

Vinification process

Simple fermentation with very little pumping-over and two 'délestages', or rack-and-returns, in order to obtain a lot of fruit and a soft structure.

Tasting

Aspect: dense ruby red with a purple hue

Nose: pure, with intense red fruits aromas, raspberry jam. As the wine opens up notes of spices and black olives appear.

Taste: tender and voluminous attack. Structure is elegant and fresh. Alternating fruits and spices give this wine a nice balance and harmony.

Service

Serve at 16°. Ideal with beef, lamb, barbecues and poultry in sauce.