

Signature

CÔTES DU RHÔNE - SCEAU DU PRINCE ROUGE

2019



Most of our growers own vineyards of Châteauneuf du Pape and vineyards of Côtes du Rhône. For that reason, the large majority of the grapes used in our Côtes du Rhône have been hand harvested since they can use the same team of harvesters. This way we can offer a superior quality. The grapes are coming from 40 to 50 years old vineyards, which brings personnality and concentration to our Côtes du Rhône.

TERROIR

Clay and silicious with limestone shingle sand pebbles on the surface.

GRAPE VARIETIES

Grenache 80%, Syrah 15%, Mourvèdre 5%.

WINEMAKING

Destalking, 3 to 4 weeks vatting time , pumping over and releases. Controlled temperature at 27 to 32° C

AGEING

6 months in concrete tanks.

TASTING NOTES

This ruby red coloured wine with purple glints develops red fruits aromas and spicy overtones. In the mouth, this wine is smooth and its supple structure emphasizes aromas. Fruitforward and easy drinking wine showing light spices and silky tannins. A perfect everyday wine.

TASTING ADVICES

To enjoy now or can be kept up to 2 - 3 years. Serve at 14°-16°C

FOOD PAIRINGS

This can be enjoyed now with steak frites, any Mediterranean dishes, pizzas, grilled chicken and cheese.

AWARDS

2019: Gold Medal Feminalise Gold Medal Gilbert et Gaillard 2018: Gold Medal CGA Paris Gold Medal Gilbert et Gaillard 2017: Gold Medal Brignoles

2016: Gold Mâcon // Gold Lyon // Gold Berliner Wein Trophy

2015 : Gold Brignoles // Gold Mâcon