

Nos Terroirs Bio, "Make the sun rise", AOC Côtes du Rhône, Rouge, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

"Like a little beetle", our Organic Côtes du Rhône quietly thrives in a preserved ecosystem. Since 1925, our Artisan Winegrowers have been celebrating nature's bounty and preserve their vineyards with passion. Every drop of wine is the fruit of sustainable practices and a unique savoir-faire passed down from generation to generation.

PRESENTATION

Coming from selected terroirs, our organic wines are subject to the rigorous know-how of the Rhonéa craftsmen and winegrowers. Our commitment to the environment is certified by the organic farming label and is also shown by a global environmental approach through a policy of sustainable development such as the preservation of biodiversity in the vineyard, the protection of natural resources, eco-design packaging, or the protection of local heritage.

LOCATION

With a view to more modern wines that are more respectful of nature, we have chosen to follow an eco-design approach for our products, in particular thanks to lighter bottles made up of 80% recycled glass, eco-friendly cartons -designed and 100% natural, labels labeled imprim'vert as well as "SmartGreen" caps 100% biobased, recyclable and renewable.

TERROIR

The terroirs that produce our Côtes-du-Rhône consist mainly of limestone soil with claysubsoil, which accounts for the wine's rich character.

IN THE VINEYARD

Rich in our commitment and know-how in organic farming for more than 15 years, our winegrowers offer you a selection of terroirs respecting both the typicity of the soils and their biodiversity.

WINEMAKING

The vines are treated exclusively with natural plant protection products. This organic approach results in tasty grapes that are in excellent condition. These are tasted every day as vintage time nears to appraise their readiness, and picked when perfectly ripe to reflect their terroir. The wines are evaluated daily by our oenologist during fermentation. Pumping over and temperature are adjusted accordingly.

AGEING

This wine is aged on the lees until bottling to retain its fresh fruity aromas and to soften the tannin.

VARIETALS

Grenache noir 64%, Syrah 24%, Carignan 6%, Mourvèdre 6%

13.5 % VOL.

Contains sulphites.

TASTING

This wine reveals intense aromas of black fruit with a hint of cinnamon. On the palate, it will seduce you with a balance between aromas and roundness.



FOOD PAIRINGS

It will be perfect to accompany a gigollette of lamb or braised white meat. This wine will be appreciated between 16 ° and 18 ° C.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

