



Légende des Toques, AOC Côtes du Rhône, Rosé, 2018

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Good food and wine are essential parts of the much-envied French lifestyle. Our « Légende des Toques » Côtes du Rhône is based on the experience of several generations of artisan winegrowers and reflects the expertise of our cellar master and that of famous chefs. Every vintage, these chefs are invited to take part in blending wines from various terroirs and grape varieties to make a delicious, polished, elegant wine typical of the Rhone Valley.

TERROIR

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

VINIFICATION

Our rosé Côtes-du-Rhône is made according to a set of strict criteria. The grapes are entirely destemmed and lightly crushed. Everything is done to obtain clear, aromatic juice that reflects the terroir. The must is naturally decanted from its lees at a temperature of 12°C, then cold fermented.

AGEING

The wine is aged on the lees for 3 months, then bottled in spring to preserve maximum freshness.

VARIETALS

Cargnan, Cinsault, Grenache noir, Syrah

TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

13 % VOL.

SERVING

Best enjoyed young.

TASTING

Powerful nose of mixed red fruit. Round and showing complex flavours on the palate.

FOOD PAIRINGS

This wine is ideal with grilled meats, gourmet salads, and mild cheeses.

REVIEWS AND AWARDS

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HACHETTE
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Le Guide Hachette des Vins

