



CDR, AOC Côtes du Rhône, Rouge, 2020

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

We carefully select the best parcels on the terrasses between 90 and 160 meter in Altitude. A soil formed with river rocks sandstone, flint mixed limestone and clay below, brings to our wines and refined notes.

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.

WINEMAKING

Short cold pre-fermentation maceration locks in fresh fruit aromas. Fermentation takes place at 25°C and is conducted in such a way as to enhance this intrinsic fruitiness. Pumping over is done twice a day, and can alternate with rack and return. The wine is aged in concrete vats with regular racking until bottling in spring.

VARIETALS

Grenache, Syrah, Carignan, Mourvèdre, Cinsault

TASTING

Elegant, delicate bouquet. Soft and rich on the palate. The tannin is discreet and melts in the mouth.

FOOD PAIRINGS

This wine partners beautifully with chicken, salads, and delicatessen meats. Best enjoyed young.



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

