

## Nos Terroirs Bio, "Font Lever le Soleil", AOC Côtes du Rhône, rouge 2024

AOC Côtes du Rhône, Vallée du Rhône, France

Like the ladybug that welcomes each new sunrise, our organic Côtes du Rhône celebrates the very best that nature has to offer. Since 1925, our Artisan Winemakers 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

Sourced from carefully selected terroirs, our organic wines are crafted with the rigorous expertise of Rhonéa's artisans and winegrowers. Our commitment to sustainability is certified by the organic farming label and reinforced by a holistic environmental approach. This includes preserving vineyard biodiversity, protecting natural resources, using eco-designed packaging, and safeguarding local heritage.

### THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

### TERROIR

Limestone and clay.

### WINEMAKING

Harvest at optimum maturity. Wines are evaluated daily by our oenologist during fermentation. Pumping over and temperature are adjusted accordingly. Ageing on the lees until bottling to develop its fresh fruity aromas and soften the tannins.

### VARIETALS

Grenache noir 60%, Syrah 30%, Carignan 10%

### SERVING

14-16°C

### 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

"Gigot" lamb or braised white meat. Grilled vegetables...

