



Cuvée du Marot, AOC Côtes du Rhône Villages Visan, Rouge, 2019

AOC Côtes du Rhône Villages Visan, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

TERROIR

This wine is made from very stony limestone soils on the surface. With south facing slopes that benefit from the richness of the southern sun.

IN THE VINEYARD

Made from selected old vines harvested by hand with a selection of plots on the best terroirs of the appellation. Short pruning in free gobelet or gobelet palissé for the Grenache and the Mourvèdre and Cordon de Royat for the Syrah. 4000 vines/ha plantation density.

WINEMAKING

Traditional vinification in small concrete vats, with temperature control (28 to 30° C during fermentation), long vatting time of 15 to 20 days.

VARIETALS

Grenache noir, Syrah, Mourvèdre

TASTING

Beautiful notes of blackcurrant, violet and spices. In the mouth, a round wine, well structured, with very fine tannins.

FOOD PAIRINGS

Serve at room temperature (16 - 18 °C), with grilled red meats, meats in sauce or grilled meat.

REVIEWS AND AWARDS



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