



Cuvée du Marot, AOC Côtes du Rhône Villages Visan, Rouge, 2020

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 express the best of each appellation in a fruity, expressive style with silky tannins. Each cuvée is immediately enjoyable. The final blend is carried out with Chefs "Disciples d'Escoffier", so that wine & gastronomy can be best paired.

TERROIR

Grapes grow on very stony limestone soils, on south facing slopes that benefit from the Mediterranean climate.

IN THE VINEYARD

Old vines hand-harvested. Short pruning in "free gobelet" or "gobelet palissé" for Grenache & Mourvèdre and Cordon de Royat for Syrah.

VINIFICATION

Traditional vinification in small concrete vats under controlled temperatures (28 to 30°C). Fermentation: 15 to 20 days.

VARIETALS

Syrah, Grenache

SERVING

16-18°C

TASTING

Delicious notes of blackcurrant, violet and spices. The mouth is round and well-balanced with very fine tannins.

FOOD PAIRINGS

Grilled red meats, grilled vegetables with spicy tomato sauce

REVIEWS AND AWARDS

Argent

ARGENT - Concours des Grands Vins de France Macon 2021

John Livingstone-Learmonth
The Cradle of The Rhône

***(*)

John Livingstone Learmonth

