



CVR, l'Ombre des Fontaines, l'Ombre des Fontaines, AOC Côtes du Rhône, Rouge, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

À l'Ombre des Fontaines (meaning «in the shade of the fountain») embodies everything people love about the South of France : golden light, the shade of a plane tree, a glass of wine by the village fountain - a vibrant moment of shared joy & emotion!

TERROIR

Clay and limestone soils.

WINEMAKING

Harvest at optimum maturity. Short cold pre-fermentation maceration. Fermentation at controlled temperature. (25°C). Vinification privileging the fruit with fermentation temperatures at 25°C and pumping over twice a day, alternating with punching down. The wine is then aged 6 months in tanks before bottling.

VARIETALS

Cinsault, Grenache noir, Syrah

Contains sulphites.

SERVING

12-14°C.

TASTING

Intense red color with nice purple flashes. On the nose, nice notes of black fruits (blackberries, blackcurrants) and spices (white and black peppers, cinnamon...). The mouth is dense with creamy tannins.

FOOD PAIRINGS

Sunday's roasted chicken, last minute BBQ or just on its own!

