



Cuvée des Lions, AOC Côtes du Rhône, Red, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Cuvée des Lions, the hallmark of our Artisan Winegrowers, is a tribute to the rich medieval history of the city of Avignon, capital of the Côtes du Rhône wines.

TERROIR

Clay and limestone soils.

WINEMAKING

Short cold pre-fermentation maceration. Fermentation at controlled temp. (25°C). Vinification privileging the fruit with fermentation temperatures at 25°C and pumping over twice a day, alternating with punching down.

AGEING

Aged in concrete tanks for 6 months

VARIETALS

Grenache noir, Carignan, Syrah

Contains sulphites.

SERVING

16-18°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 robust, creamy and smooth tannins.

FOOD PAIRINGS

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



Rhonea
228 Route de Carpentras, 84190 Beaufort de Venise
Tel. 04 90 12 41 00 - contact@rhonea.fr
www.rhonea.fr     

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

