



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.

TFRROIR

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

Contains sulphites.

Grenache noir, Syrah

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!





