

ARGENTIÈRES

AOC CÔTES DU RHÔNE



Grenache Noir
 Carignan
 Cinsault, Syrah
 Mourvèdre



Our vineyard is located in southeastern France on the right bank of the Rhône on mostly clay and limestone terroir. This cuvée is made from a selection of parcels located on rolled pebble («galets roulés») hillsides and plains.



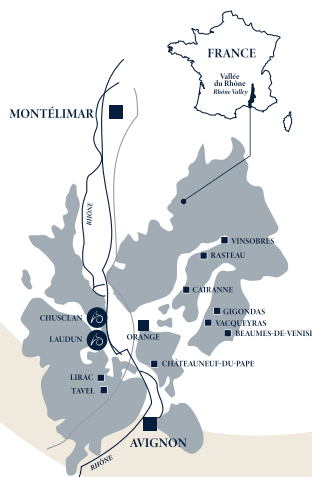
60% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C. 40% vinification in thermo flash release.



Beautiful ruby colour. The nose seduces with its aromas of red fruit (e.g., strawberry, raspberry) and spices. On the palate, a significantly concentrated roundness and finesse can be found.



This wine will pair well with white meats, poultry cooked with summer vegetables, grilled meats or spicy and exotic dishes.
 Serving temperature 15-17°C.



(*) The grape varieties may vary depending on the vintage.
 Also available in the following format: 37,5cl.