



CÔTES DU RHÔNE RED	CÔTES DU RHÔNE VILLAGES PLAN DE DIEU	CÔTES DU RHÔNE VILLAGES SABLET RED	CÔTES DU RHÔNE VILLAGES RASTEAU	VACQUEYRAS	GIGONDAS
<p>2 terroirs:            —&gt; Stony alluvial terrace on the Plan de Dieu            —&gt;alluvial clay-and-limestone terraces</p>	<p>Stony alluvial terrace on the Plan de Dieu</p>	<p>2 terroirs: alluvial terraces :            —&gt; with rolled pebbles            —&gt; sandy with little limestone (white sapphire glass)</p>	<p>Single parcel            Red clay and small pebbles</p>	<p>4 terroirs:            • Tertiary sedimentary terrace of pebbles            • substratum sandy miocene            • sandy soils            • Sandy silt</p>	<p>3 terroirs:            —&gt; Soft clay and limestone            —&gt; Alluvium with shattered stones            —&gt; Sapphire glass and sandstone</p>
<p>3 grape varieties            —&gt; Grenache            —&gt; Syrah            —&gt; Mourvèdre</p>	<p>2 grape varieties:            —&gt; Grenache            —&gt; syrah</p>	<p>2 grape varieties:            —&gt; Grenache            —&gt; Mourvèdre</p>	<p>2 grape varieties:            —&gt; Grenache            —&gt; Mourvèdre</p>	<p>—&gt; Grenache noir            —&gt; Syrah</p>	<p>4 grape varieties            —&gt; Mourvèdre            —&gt; Syrah            —&gt; Mourvèdre            —&gt; Cinsault</p>
<p>3-day maceration prior to fermentation            Vatting time: 8 to 12 days</p>	<p>Total de-stemming            Vatting time:: 3 weeks            Matured in vats and barrels</p>	<p>Total de-stemming            Vatting time:: 20 days            Matured in vats and “foudres”</p>	<p>Total de-stemming            Vatting time:: 17 to 21 days            Matured in vats and “foudres”</p>	<p>100% Hand harvested selection of the grape, cold maceration. Pumping over twice a day. Aging during one year with 10% in barrels.</p>	<p>Partial de-stemming            Vatting time:: 3 to 4 weeks            MLF and maturing in oak for a proportion</p>
<p>Intense ruby colour            Strawberries, redcurrants, bilberries.            Smooth and well-balanced on the palate.            A soft, fruity wine</p>	<p>A strong garnet colour            Morello cherries, liquorice and tapenade            Bilberry flavours on the palate.            A complex, fleshy wine with a long finish</p>	<p>Deep purplish-red            Liquorice, dark berries, bay and fine spices            Smooth and suave on the palate, then full and structured with harmonious tannins</p>	<p>Garnet            Ripe berries, “herbes de Provence”            Balance between body and freshness            Finish on notes of spices and undergrowth</p>	<p>Nice red crimson colour            Open nose with really fresh red fruits notes            In mouth, riper fruit aromas compared to the nose and “guarrigue” notes</p>	<p>Brilliant ruby colour            Notes of toast, mocha, “garrigue” and cloves. A fresh, powerful attack.            Full-bodied, complex structure. Delicate oaky finish.</p>
<p>Charcuterie or Picnic</p>	<p>Provençale stew</p>	<p>Grilled red meat or duck</p>	<p>Game birds            Rack of pork            Lamb chops</p>	<p>Suits very well with warm red fruit marmalade, a braised lamb and aubergine gratins</p>	<p>Leg of lamb            Dishes flavoured with truffles            Red meats in sauce</p>