



CÔTES DU RHÔNE RED	CÔTES DU RHÔNE VILLAGES PLAN DE DIEU	CÔTES DU RHÔNE VILLAGES SABLET RED	RASTEAU	VACQUEYRAS	GIGONDAS
<p>2 terroirs:</p> <ul style="list-style-type: none"> <li>Stony alluvial terrace on the Plan de Dieu</li> <li>alluvial clay-and-limestone terraces</li> </ul>	<p>Stony alluvial terrace on the Plan de Dieu</p>	<p>2 terroirs: alluvial terraces :</p> <ul style="list-style-type: none"> <li>with rolled pebbles</li> <li>sandy with little limestone (white sapphire glass)</li> </ul>	<p>Single parcel Red clay and small pebbles</p>	<p>4 terroirs:</p> <ul style="list-style-type: none"> <li>Tertiary sedimentary terrace of pebbles</li> <li>substratum sandy miocene <ul style="list-style-type: none"> <li>sandy soils</li> <li>Sandy silt</li> </ul> </li> </ul>	<p>3 terroirs:</p> <ul style="list-style-type: none"> <li>Soft clay and limestone</li> <li>Alluvium with shattered stones</li> <li>Sapphire glass and sandstone</li> </ul>
<p>3 grape varieties</p> <ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah</li> <li>Mourvèdre</li> </ul>	<p>2 grape varieties:</p> <ul style="list-style-type: none"> <li>Grenache</li> <li>syrah</li> </ul>	<p>2 grape varieties:</p> <ul style="list-style-type: none"> <li>Grenache</li> <li>Mourvèdre</li> </ul>	<p>2 grape varieties:</p> <ul style="list-style-type: none"> <li>Grenache</li> <li>Mourvèdre</li> </ul>	<p>2 grape varieties:</p> <ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah</li> </ul>	<p>4 grape varieties</p> <ul style="list-style-type: none"> <li>Grenache</li> <li>Syrah</li> <li>Mourvèdre</li> <li>Cinsault</li> </ul>
<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>