

# Côtes du Rhône 'Alizé' 2018



**Blend:** Grenache (56%), Syrah (36%), Cinsault (8%)

**ABV:** 14.5%

**Vineyard:** Situated in the commune of Saint Gervais (Gard) on clay and sandy soils over a limestone base.

**Age of the vines:** 30 years on average.

**Vinification:** The majority of the grapes are de-stemmed and lightly crushed before being transferred to tank. Depending on the year we may also add a percentage of whole bunches. Alcoholic fermentation is carried out at low temperatures in order to retain fresh fruit aromas and extraction is achieved by daily, gentle pumpovers. Malolactic fermentation and further ageing on fine lees during six months is also done in tank.

**Tasting note:** Deep red in colour. Aromas of red and black fruits and some black pepper. On the palate it is medium bodied and round with elegant tannins and a fine acidic structure.

**Serving recommendations:** Serve at 16°C/61°F.

**Ageing potential:** 5-6 years.