

Côtes du Rhône 'Chemin des Fonts' 2018



Blend: Grenache (80%), Carignan (12%), Syrah, Bourboulenc, Clairette (8%)

Vineyard: Situated above the village of Saint Gervais (Gard). From a single 2ha vineyard made up of a very complex soil structure of loess, sand, loam and clay over limestone.

Age of the vines: Ranging from 36 years on average for the Grenache to 70+ years for the Carignan.

Vinification: Using stainless steel tanks, 85 % of the grapes are de-stemmed and lightly crushed whilst the remaining 15% are added whole bunch. 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 6 months is done in 228 litre barrels.

Tasting note: Light cherry red in colour. Fine aromas of red fruits, pepper and some Provençal herbs. On the palate it is medium bodied with fine tannis and a core of acidity that helps prolong the flavours and give the wine a sense of freshness.

Temperature serving recommendation: 16°C/61°F.

Ageing potential: 8-10 years.