

CÔTES DU RHÔNE

VIEILLES VIGNES



Situated in the *département* of Vaucluse, Southern Côtes-du-Rhône, the selected vines are relatively old and characterised by twisted stock with sugary fruits, rich in aromas. Clay/limestone soil.

Vine variety:

Grenache, Syrah and Cinsault.

Vinification:

This vintage has been vinified traditionally. Partial destemming and sorting during the harvest, and a period spent in oak barrels, make this an exceptional wine.

Tasting:

Revealing a deep ruby-red robe with blue shades, a strong and complex nose and well balanced in the mouth, this “Vieilles Vignes” Côtes du Rhône can be enjoyed when young on account of its freshness and aromas of red fruits, shrubs and spices. When aged, this wine produces a remarkable harmony of fine tannins and red fruits. The wine goes perfectly with red meats and cheeses.

Ageing:

Although very agreeable to drink immediately, this wine will keep for 5 years or more when stored in the dark with the bottle laid flat.

Recommended drinking temperature:

18/20°C

Bottle 75cl BG trad »	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim. (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
	8,42	27.6x18.6x30.9	570	95	5	19	819	120x80x169.5