



Côtes du Rhône Villages AOC 'Bastide d'Eloi'



Certified organic wine, FR-BIO-01.



The vineyard:

Appellation: Côtes du Rhône Villages
Size: 10 hectares
Vine age: 40 years
Grape varieties: 50% Grenache, 50% Syrah

The soil:

The soil is made up of red clay and limestone, with pebble coverage.

Wine making:

After the grapes have been completely de-stemmed, the harvest is placed in stainless-steel vats where the natural fermentation temperature draws out the colour and the tannins. No artificial yeast is added, maceration takes place for 2 weeks with regular racking in order to preserve the fruit and the aromatic potential. Each grape variety is vinified separately and stored in thermo-regulated concrete vats to continue maturing. The decision on the final blend of the two varieties, Grenache and Syrah, is taken in midwinter. This selective blending gives the wine its rounded qualities and a good potential for ageing.

ABV: 13.5°

Tasting notes:

Appearance: Garnet with hints of purple.
Bouquet: Ripe red fruits, spices and the warm pebbles typical of this area.
Taste: Red fruits, sweet spices, fruit compote with a long finish.

Serving temperature and food pairings:

Serve at 16°C to 18°C
Serving suggestions: A perfect accompaniment to duck, red meat and pâté...

When to drink:

Ready to enjoy now, and can be kept for 5 years in a cool cellar.

