

Les Domaniales

CÔTES-DU-RHÔNE

2017

VINEYARD SOIL

coming from vaucluse area with typical soil, the blending finds all its complexity. In this area there are three kinds of soils: red earth on sandstone, terrace on clay and the "garrigues" (clay and limestone covered by round quartzite stones). Those soils associated to an important wind permit to have the best conditions for berries maturity. These grounds offer to the vineyard the regular water supply and the return during the night of day heat.

GRAPE VARIETIES

the **grenache** is the main variety, it gives its suppleness to the wine, spices and silky
the **syrah** brings tannin, color, aromatic complexity, finesse.

AGEING

wine is aged in tank to keep all the fruitiness of the grapes. We also keep the wine in bottles during several months in our cellar, at good temperature and no light before selling.

DESCRIPTION

colour: ruby red color.

nose : complex nose of red berries and spices.

palate : the attack on the palate is clean, on the notes of blackberries and currants. The tannins are soft and the finish is long

FOOD PAIRING

ideal with filet of beef, boeuf bourguignon, cheese.

