

Côtes du Rhône Villages red



LOCATION: This wine comes from parcels selected from the finest terroirs of the southern Rhône Valley region, extending from Montélimar to Nîmes.



VINEYARDS AND TERROIR: The Grenache and Syrah vines are planted on clay-limestone plains which are particularly well exposed and are managed to obtain a yield of around 40 hl/ha



GRAPE VARIETIES: Grenache noir (50 %) Syrah (50 %)

PRODUCTION:

The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 18 days during which time only pumping-over operations are carried out. 50 % of the wine is aged in vat, and 50 % in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.



TASTING NOTES:

The delicately oaky nose offers up aromas of sweet spices which subtly mingle with notes of blackberry and blackcurrant. On the palate, there is a concentration of aromas underpinned by pronounced, yet lovely smooth, tannins.



SERVING AND FOOD PAIRINGS:

17°C, intermediate temperature to channel the wine's power while allowing it to open up. Ideal with grills, good charcuterie or Camembert.



Grape Varieties GUID Card:

Grenache noir: originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

Syrah: as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.



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