



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.



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