

Côtes du Rhône Réserve

Grapes varieties :

Grenache	60 %
Carignan	20 %
Syrah	20 %

Age of the vines : 50 to 70 years.

Yield :

45 hl / ha

Soil :

Plateaux of the Würm: ground made of alluvium scattered with stones
Thoses grounds, more or less deep, have variable particularities depending on the area and those particularities enable an appropriate cultivation for each grape variety.



Climate :

Mediterranean climate, characterized by a yearly pluviometry from 600 to 800 mm, Mistral blowing more than 100 days a year and summer dryness.

Vine growing :

The quality of each vintage is mostly representative of the wine-grower's yearly work. Therefore, we give special attention to the work on the vine during its growing cycle. For this purpose, we use integrated agriculture.

Vinification :

The harvest is entirely destemmed. Cold maceration. The grape varieties are only partly mixed during the vinification process while during its whole duration vinification is under thermotaxis. Usually, 3 load sheds are executed during vinification. Reassembly are daily and maceration lasts more or less a fortnight.

Ageing :

The Réserve cuvée is made out of a selection of the best plots in Côtes du Rhône and it spends 36 months ageing in casks.