

Côtes du Rhône Rouge Tradition

Grapes varieties :

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| Grenache | 60 % |
| Carignan | 15 % |
| Syrah | 25 % |

Age of the vines : 10 to 70 years old.

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 drought.

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:

Ageing 12 months in casks with a capacity from 40 to 60 hl. Gustative and analyses reports are made periodically.



Two stars in the Hachette guide ★★