

## CÔTES DU RHÔNE DOMAINE DU GRAND MOULIN

### Vineyards

Terroir: The estate is on clay-chalk soil with sandstone.  
The soil has a lot of stones.

### Winemaking

Grape varieties: Grenache, Cinsault, Shiraz.  
All the grapes are destemmed, then traditional maceration for 5 to 7 days at controlled temperatures.  
Pneumatic pressing.

### Tasting notes

Garnet colour with brown tints.  
Lively nose with tangy red and black berries.  
On the palate it is a well-made wine, the flesh is firm with no hardness at all, strong fruitiness (cherry, blackcurrant) combined with liquorice. A touch of thyme entertains the palate persistently. A subtle wine for enthusiasts.

### Food matching ideas

Perfect with white meat or game.



The key to discover our terroirs