

Domaine de la Charbonnière

AOP COTES DU RHONE



Blending

Grenache
Syrah
Mourvèdre
Cinsault



Vines

This Cotes du Rhone is sourced from vines, near Courthezon. It is coming from 2 parcels:

Husson
Saint Martin
Both parcels are clay limestone soils.



Type of Harvest

Manual



Vinification

Destemming, blending of grape varieties in the stainless-steel vats, maceration and alcoholic fermentation with temperature control.

Vinification lasts 3 weeks in average



Maturing

Ageing is done in stainless steel vats, demi-muids and older barrels during 5 to 7 months.



Tasting

It offers a medium-bodied, elegant, impressively balanced style that is a great introduction into the vintage. A delicious, charming, the 2019 Côtes du Rhône gives up lots of rich flavors on the nose: peppery herbs, darker red fruits and a touch of garrigue on both the nose and palate. The mouth is rich with a lot of freshness.



When to drink

This wine is better to drink young in order to enjoy the pureness of the fruit



Wine Food pairing

roasted meat , charcuterie, beef bourguignon, duck breast, Catalan sausage

EARL Michel Maret et Filles
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