



AOP CÔTES DU RHÔNE ROUGE

Cuvée “Autour du Hameau”

Blend: 40% Grenache, 60% Mourvèdre

Terroir: Clay-limestone with rocky soils

Alcohol content: 14.8% vol.

Vinification: After full destemming, fermentation takes place over 5 weeks.

Aging: Stainless steel tank

Cellaring potential: 5 years

Tasting notes: Bright purple hue. The bouquet is highly expressive, revealing aromas of blackcurrant, blackberry, and cherry. On the palate, the wine is dense, rich, and opulent, with a slight sweetness that envelops the mouth. The tannins are silky, smooth, and well-integrated, enhancing the overall harmony of the tasting experience. The finish is generous and long-lasting.

Harvest: Hand-picked

Wine certification: HVE (High Environmental Value)

