



Côtes du Rhône - 2022

Soil type

The hilly vineyards are mostly made of sand and clay. They are located on the Est side of the Rhone valley, in the Vaucluse area.

Grape variety

Grenache noir, Syrah.

Winemaking & ageing

Stainless steel fermentation at cool temperature to preserve the fruitiness typicity. Bottling 8 months after harvest.

Tasting

The colour is intense, purple-tinged garnet. The aromatic range of the nose goes from fresh berries to black fruit (blackcurrant, blackberry). The palate is full-flavoured, with very soft tannins and aromas of the fruit already mentioned. This is a gorgeous style of wine, fruity driven, for every day drinking...anytime !

Advices

To drink between 1 and 3 years. Best poured at 15°C.

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