



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: ARTISAN		REGION: Southern Rhône, France	
APPELLATION: Côtes Du Rhône		VINTAGE: 2019	ALCOHOL: 13.5%
PRODUCER: Domaine Roche Audran		ATTRIBUTE: Vegan	
WINEMAKER: Vincent Rochette		Organic	
		Biodynamic	

GRAPES:

70% Grenache, 15% Syrah, 15% Carignan

TERROIR:

Stony Clay-Limestone Slopes.

VINES:

35ha total vines, 7.5ha of 10-40 yr old vines for this wine. 35-40 hl/ha yield. Hand & machine harvest. Estate produces 150,000 bottles/year.

VINIFICATION:

Plots vinified separately. No must adjustments, stainless steel and concrete fermentation using natural yeasts, minimal sulphites. 30 days maceration. Gentle, manual punching down. No fining, gently paper filtered, cold stabilised. R.S.: 1.53g/l. T.A.: 3.22g/l. Total SO₂: 74 mg/l.

MATURATION:

6 months ageing in concrete vats.

TASTING NOTES:

This wine is powerful and spicy, with layers of black fruit, cacao and oak. The flavours unfold on to a richly textured palate, with more black fruit and oak spice. The wine is full bodied, with firm tannins and a long finish.

PARING SUGGESTION:

The dark fruit flavours and spice of Côtes du Rhône are perfect accompaniments to meat dishes such as beef or lamb, stewed, braised or as steaks on the grill for warmer weather. Mediterranean fare always works well with this quintessentially Mediterranean wine: think rosemary, red pepper, sage and olives.

SERVING TEMP:

15-18°C

AGEING POTENTIAL:

Up to 5 years

