

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## CÔTES-DU-RHÔNE



### DETAILS OF PRODUCTION

Soils are made up of shingles, chalk and clay. The grapes are harvested at good maturity and are destemmed. Vatting lasts around 3 weeks with several pumping-over which ensure a good extraction of tannins. The wine is aged in vats and is bottled during the spring which follows harvesting.

### TASTING NOTES

Garnet red. Red fruit aromas, mainly Morello cherries. Well-structured, with sustained tannins on the palate.

### HOW TO SERVE

Perfect with grilled or roasted meats, especially lamb.

#### VINTAGE

2015

#### STYLE

Red

#### BLEND OF GRAPES

Grenache

Syrah

#### WINEMAKER

Michel Chapoutier

#### ALCOHOL

13.5%

