

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

14%

