

LES MONTICAUTS

AOC CHUSCLAN CÔTES DU RHÔNE VILLAGES



Grenache Noir,
 Syrah



This cuvée comes from parcels planted on tiered hillside terraces with stony scree terroir. Grenache noir and Syrah are in equal measure and blossom to offer a concentration and delicacy to this wine.



Classical vinification in small vats. Very rigorous selection of supplies. Long 15-day vatting period for Syrah. Pump-over and regular oxygen supply.



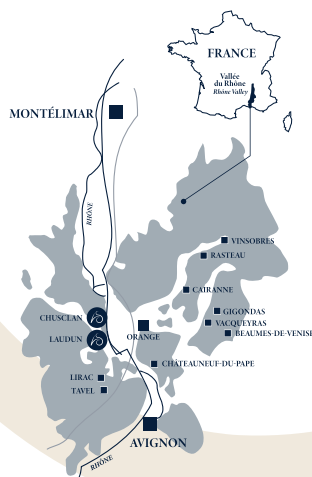
A beautiful vintage with a bright, deep garnet colour with purple reflections. A sumptuous bouquet of black fruit, such as cherry and elderberry, aromas. A beautiful concentration where a perfect harmony is found in the palate with laurel notes that reinforces the impression of freshness on particularly well-rounded, distinguished, fleshy and harmonious tannins.



A distinguished wine that will go well with a beautiful rib steak or roast pigeon with spices.
 Serving temperature 15-17°C.



Gold medal Orange Wine Competition 2020 (vintage 2019)



(*) The grape varieties may vary depending on the vintage.