



LES RIBIÈRES

AOC CHUSCLAN CÔTES DU RHÔNE VILLAGES



Grenache Noir,
Syrah,
Carignan



Made from vines planted on terraces on a pebbled scree and rolled pebble («galets roulés») hillside.



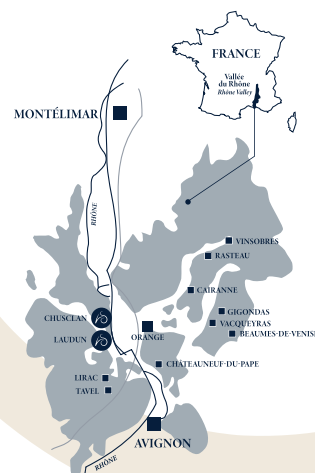
100% traditional vinification (crushed and destemmed harvest). 10 to 20 days of vatting. Grapes carefully picked and selected at full maturity. Aged in oak barrels.



A dark ruby colour wine. Good limpidity. On the nose, the wine is expressive with fruity (red fruits), smoked and cooked (leather, flint) aromas. A classic character is felt on the palate with this «solar» wine that gives the impression of warmth and fluidity at the same time.



This cuvée can be enjoyed now, but ideally in 2 or 3 years. Serve at room temperature on simmered meat dishes or lamb stew with onions and potatoes. Serving temperature 15-17°C.



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