



TERRA VITAE

AOC LAUDUN CÔTES DU RHÔNE VILLAGES



Grenache Noir,
 Syrah



This cuvée comes from organic parcels on the slopes of Camp de César, a limestone plateau with an altitude of 200 metres, behind the village of Laudun in the heart of southern Côtes du Rhône vineyards on the right bank of the Rhône in southeast France. The clay and limestone soils are especially exposed to the Mistral wind.



100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification.



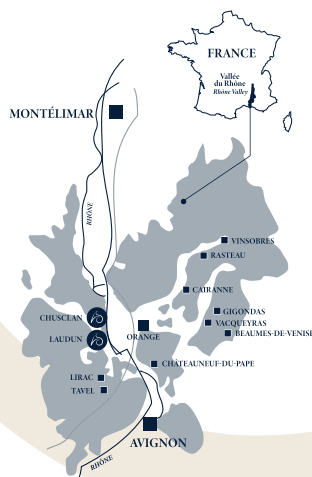
Beautiful ruby colour with purple reflections. The nose, particularly aromatic, is composed of aromas of fresh grapes, liquorice and scents of Mediterranean garrigue. The seduction continues its pursuit on the palate where we discover a wine that is supple, lightly spiced with pepper, aromatic and round.



Its finish is generous and very appreciable. It can be served with a nice lamb shoulder, bed of vegetables or curried chicken tagine. Serving temperature 15-17°C.



Bronze medal Orange Wine Competition 2020 (vintage 2019)



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