

Grapes

Grenache Noir
Syrah

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

14.50%

Residual Sugar

0.8 g/l

pH

3.51

Total Acidity

3.46 g/l

Drinking Window

2023 - 2025

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

06/07/2024

Côtes-du-Rhône Collection Bio Adunatio Rouge 2019

Winemaker Notes

This wine is full bodied, rich with silky tannins and plenty of red fruit aromas.

Vineyard

The terrain is made up of Villafranchian terraces (smooth round pebbles). The plots are located in the Gard at the crossroads of the Papal Palace in Avignon and the famous Roman aqueduct "Le Pont du Gard".

Winemaking

The grapes are de-stemmed and go into concrete tanks. The temperature of fermentation is controlled to preserve varietal aromas. Short gentle pumping over at regular intervals throughout the day in order to extract aromas, colouring matter and tannins. Post fermentation maceration lasts around 3 weeks. The decision on when to remove the wine from the vat is based on tasting the wine. The wine is aged in concrete tanks and bottled at the end of the spring that follows the harvest.

Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

Food match

Grilled and Roasted Red Meats

Rabbit with olives and gnocchi

