

Grapes

55% Grenache
40% Syrah
5% Marselan

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

14.00%

Residual Sugar

030 g/l

pH

3.5

Total Acidity

5 g/l

Drinking Window

2024 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

26/11/2024

Côtes-du-Rhône Collection Bio Adunatio Rouge 2021 6x75cl

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

The 2021 vintage was exceptionally challenging and unrelenting for winegrowers as they battled late frosts, a wet spring and an unpredictable summer. Their diligence and expertise in the vineyards helped to deliver a successful, if atypical, vintage that Michel Chapoutier celebrates as 'a chance for the soil to express itself'. As with the Northern Rhône, the 2021 vintage yielded wines that are a throwback to yesteryear. An 'old fashioned' vintage, characterised by remarkable finesse and elegance with balanced alcohol, fresh acidity and firm structure.

Food match

Grilled and Roasted Red Meats

Rabbit with olives and gnocchi

