

Grapes
70% Grenache
30% Syrah

Region/Appellation
AOP Côtes-du-Rhône

Alcohol by volume
14.50%

Residual Sugar
1 g/l

pH
3.61

Total Acidity
4.82 g/l

Drinking Window
2024 - 2025

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
26/11/2024

Côtes-du-Rhône Collection Bio Adunatio Rouge 2022 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

We had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Grilled and Roasted Red Meats

Rabbit with olives and gnocchi

