

Grapes

80% Grenache  
20% Syrah

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

12.5%

Residual Sugar

1 g/l

pH

3.36

Total Acidity

4.79 g/l

Drinking Window

2025 - 2025

Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed

20/04/2025

# Rouge Clair 2023 6x75cl

## Winemaker Notes

This brilliantly fresh Rouge Clair should be tasted at around 10° when the « & Frais » text lights up on its label.

## Vineyard

At once visionary in its elaboration and singular in its tasting, this Rouge Clair is made from 80% Grenache noir and 20% Syrah carefully selected from the clay - limestone terraces of the Montagne Noir foothills.

## Winemaking

After de-stemming and vatting, the grapes are yeasted and cooled for 72 hours without intervention to limit color extraction and enhance aromas. Alcoholic fermentation then continues at 20°C, followed by light sulfiting after malolactic fermentation to preserve the fruit's brilliance.

## Vintage

A hot dry summer, with well-timed periods of rain resulted in an earlier harvest of high quality, well balanced grapes.

## Food match

Enjoy chilled as an aperitif or with charcuterie.

