

CHARLES
TORT

CÔTES DU RHÔNE *Hommage à Charles*



Through wind and time, I remember the rows of vineyards that filled my childhood.

To you Charles, my « Papé » (grand dad), I dedicate this « cuvée » (vintage) that fully expresses the “Terroir” (soil) of our native Provence region.

To you who passed on to me the values and respect of the land, I pay tribute (Hommage). – *Jacques Stekas*

Grape Varietal :

Parcel selection from 50-year old vines:
70% Grenache, 15% Syrah, 15% Carignan

Soil :

Clay and limestone covered by pebbles from the Rhône river on southern exposed hills.

Winemaking :

Manual harvest and 100% destemmed grapes. Traditional winemaking in controlled temperature cement vats. Skin maceration for 15-20 days with pumping over and punching. Second malolactic fermentation to refine the tannins and extract most of the fruit.

Tasting notes :

Very deep intense purple color with aromas of black fruits (black currant, blueberry, cherry) and a hint of Provence herbs (thyme, rosemary).

It will seduce the wine learner as well as the connoisseur blending density and intensity with fine and subtle notes typical of a “Terroir » wine.

Food pairing :

You can drink it with every type of meat (white and red) including poultry and venison, stews and spicy dishes. It pairs equally well with spicy vegetarian dishes and a large array of cheese.

Serve between 18°C et 20°C.

Vins et Terroirs Export SARL

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