

CHARLES TORT

CÔTES DU RHÔNE



Archeological and historical researches in the region have established the Côtes du Rhône as one of the first winemaking regions in the world dating back to 125 BC. Cultivating vineyards has been initiated by the Romans, a regulation from 1650 protects the authenticity of the wines from "Coste du Rhône" and in the 17th & 18th centuries they are being exported until they become "Côtes du Rhône" in the 19th century. Finally, under the influence of the Baron of Leroy, Côtes du Rhône was granted its AOC (Appellation d'Origine Contrôlée)

Grape Varietals :

Parcel selection:

75% Grenache, 20% Syrah, 5% Cinsault

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 red color with aromas of red and black fruits (raspberry, red and black currant, blueberry, cherry) and a hint of Provence herbs (thyme, rosemary). It will seduce every palate with its fruity taste, freshness and elegance. It lingers in the mouth and finishes with subtle and refined notes.

Food pairing :

You can drink it with every type of meat (white and red) including poultry and fish, grilled dishes and stews. It pairs equally well with cold cuts, vegetarian dishes and a large array of cheese. Finally can be served with a plate of antipasti as "aperitif".

Serve between 18°C et 20°C

Vins et Terroirs Export SARL

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