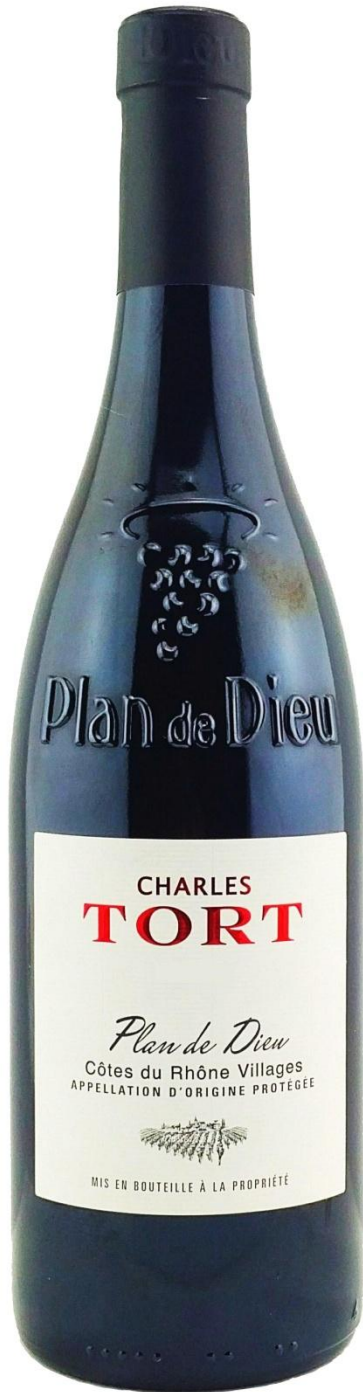


CHARLES
TORT

PLAN DE DIEU

Côtes du Rhône Villages



In the Middle Ages crossing by foot or horse the vast forests of “garrigues” and oaks in the southern Rhône valley was “trusting one’s soul to God” since one was at the mercy of possible bandits roaming the forest. Hence the name of this area “Plan de Dieu” (God’s Plan), that has since then been planted with vineyards.

Grape Varietal :

Parcel selection from 30-year old vines:
60% Grenache, 25% Syrah, 15% Mourvèdre

Soil :

Clay and limestone covered by big pebbles.

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.

Wine is aged 100% in old oak barrels.

Tasting notes :

Deep red color with purple reflections. Intense aromas of black berries (black currant, blueberry, kirsch), Provence herbs (thyme, rosemary) and under wood.

Generous harmony between fruit and spice notes with a refined and complex length in the mouth.

Food Pairing :

It pairs equally well with beef, lamb, veal, poultry and spicy vegetarian dishes. Ideal with stews and marinated dishes and of course a vast array of cheese.

Serve between 18°C et 20°C.

Vins et Terroirs Export SARL

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