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CÔTES DU RHÔNE



TERROIR

Clay-limestone subsoil, stones and pebbles on top.

GRAPE VARIETES



- 70% Grenache
- 15% Syrah
- 15% Cinsault



WINEMAKING

100% hand harvest, the grapes are blended together in the vat. They then undergo alcoholic and malolactic fermentation in stainless steel vats at controlled temperatures. The wine then ages in concrete vats with regular racking.

TASTING



Appearance : deep garnet-red with purple tints.

Nose : red fruits and liquorice aromas.

Palate : perfumed and straight, with a combination of liquorice and red fruit. On the palate it is juicy, fleshy and fresh.



SERVICE

Best served at 15°C.



AGING POTENTIAL



Ready to drink.