



CLOS DES MÛRES

CÔTES DU RHÔNE ORGANIC 2018



SOIL TYPES:

Old Grenache vines grown in goblets on garrigue soil of red clay and pebbles.

GRAPE VARIETIES:

Blend of Grenache, Syrah and Mourvèdre

VINIFICATION:

Hand-picked grapes. Long vatting period of around 3 weeks.

TASTING NOTES:

A full-bodied, powerful wine with an intense red colour and garnet highlights. The nose reveals aromas of ripe red fruit that are repeated on the palate (blackcurrant and black cherry). Long, intense finish.

FOOD & WINE MATCHING:

Serve between 16° and 18°C with seasonal vegetables, fresh legs, grilled duck breast, leg of lamb or truffle omelette. Aging potential 8 to 10 years (from the year of vinification).

Bottle EAN: 3 76025677044 3

Case EAN: 3 76025677045 0

Packaging unit: 6x75cl

