



Côtes du Rhône 2013 Rouge Domaine de la Roncière ORGANIC/ BIO Wine

Description : With its complex mixture of red berries overlaid with touches of undergrowth and with its fine tannins, this wine will seduce your senses and bring a touch of elegance to hors d'œuvres and pork meats.

Varieties : 85 % Grenache, 10 % Syrah, 5 % Mourvèdre

Soil : Sandy-Clay

Area Cultivated : 10 hectares

Yield : 45 hectoliters/hectare

Annual production : 72,000 bottles

Vines' average age : 40 years

Vine-growing method : Sustainable farming. Traditional working of the soil. Addition of organic vegetal compost.

Harvesting : By hand.

Vinification : Traditional, 60 % Entire bunches, 40 % Destalked

Long fermentation : 18 days temperature controlled

Ageing : 12 months in traditional concrete vat

Alcoholic degree : 13 °C

Residual sugar : 2 gr

Laying down : 5 years

Tasting : Bright red colour with a touch of ruby. Complex mixture of red fruit with notes of undergrowth. Fine tannins.

Accompaniments : Enjoy with hors d'œuvres and pork meats. www.domaine-de-la-ronciere84.com/index.php/en/our-medals



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