

Domaine de la Roncière

Réserve de la Roncière Côtes du Rhône

2019



Technical Notes:

Certified Biodynamic 3,000 Cases only

Soil: Sandy clay

Yield: 45 hl/ha

Age of Vines: 40 years

Vine-growing method: Sustainable farming. Traditional working of the soil.

Harvesting: By hand and machine for some plots.

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

Fermentation: 18 days temperature controlled

Aging: 12 months in traditional concrete vat

Tasting Notes

Aromas of Provençal herbs and licorice, with its complex mixture of red berries overlaid with touches of earth and with its fine tannins, this wine will seduce your senses and bring a touch of elegance to hors d'œuvres and pork.

Serving Suggestions

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.

JAMESSUCKLING.COM  **'91 Points'**

"A round, ripe red with plums, chocolate, and some spice. Medium body and a soft, creamy-textured finish. Smooth is a good word. A blend of 85% grenache, 10% Syrah, and 5% Mourvedre. Drink now."



<https://winealliance.ca/ronciere-cotes-du-rhone>



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