



**A.O.C. :** Côtes du Rhône

**Variety:** 85% Grenache, 10% Syrah, 5% Mourvèdre

**Planting :** 45 years

**Yield :** 45 hectolitres/hectare

**Soil :** Sedimentary, limestone and granite soils, with many pebbles and alluvial deposits. The majority of this cuvée originates from vineyards in the Côtes du Rhône-Villages.

**District :** Vaucluse, around Chateauneuf du pape

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

**Vinification:** The wine sees a traditional lengthy maceration in stainless steel, punching down twice a day for good extraction.

**Ageing :** 12 months in traditional concrete vat.

**Alcohol :** 15%

**Tasting :**

A strikingly focused style that has such pure, ripe red-plum and raspberry aromas, delivered with intensity and energy on the palate.

**Serving :** 16 to 18°C

**Storage :** 5 years to 10 years

**Accompaniments :** Red meats in sauce, game, strong cheeses.

RESERVE DE LA RONCIERE

Cuvée Traditionnelle 2019

Syrah can be used to obtain red wines with a good degree of alcohol and moderate acidity that can age for many years thanks to their prominent tannin. Grenache Noir's potential for accumulating sugar is high but its color declines quickly when yields are higher. Mourvèdre is used to obtain very colorful, extremely high-quality wines that are aromatic, tannic and well structured, excellent for maturing.

