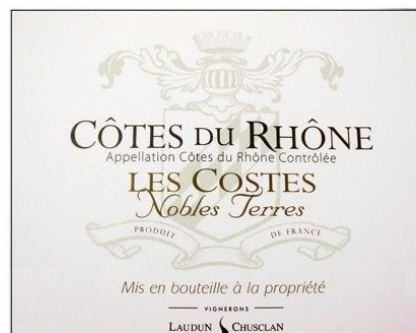


## AOC COTES DU RHONE

# LES COSTES ROSE

### Characteristics:

Colour:	<i>Rosé</i>
Vintage:	<i>2018</i>
Degree:	<i>13 % vol</i>
Packaging:	<i>Burgundy bottle 750 ml</i>
Yield:	<i>45 hl/ha</i>
Grapes varieties:	<i>70% Grenache Noir, 15% Carignan, 5% Syrah et 10% Cinsault</i>
Wine-making process:	<i>90% of juice from bleeding thermovinification and 10% juice from macerated bleeding. Traditional wine-making process at low temperatures (13-16°C) to conserve the fruit. Alcoholic fermentation of about 30 days</i>
Conservation:	<i>1 to 2 years</i>
Bottled by:	<i>Laudun Chusclan Vignerons</i>



### Soil:

*This wine comes from the vineyard which lies between the villages of Chusclan and Laudun in the South East of France on the right bank of the Rhone River. Lowland vineyards on deep sandy loam soil and stony in places.*

### Tasting and food match:

*The beautiful vintage with light shade and hints of coral. On the nose, the wine is aromatic and seductive with tangy. Harmonious in the mouth, the wine releases a pleasant sensation of freshness. Ideal as an aperitif, it goes wonderfully with cold dishes or salads.*