RÉSERVE DE L'ABBÉ



Côtes du Rhône

AOC Côtes du Rhône, France

GRAPE VARIETIES

60% Grenache, 30% Syrah, 10% Cinsault

VINIFICATION

The grapes are completely destemmed followed by gentle extraction by rack and return (délestage). Fermentation lasts 15 to 21 days. Aged 12 months in stainless steel.

TASTING NOTE

The color is a beautiful deep garnet with purple reflections. Very fragrant, currant, strawberry and cherry aromas with hints of black pepper, cinnamon and licorice. Medium-bodied and silky in the mouth with mature, round tannins.

FOOD PAIRING

Enjoy with meats, grilled vegetables or full-flavored cheeses.

