

# L'EFFRONTÉE

## Côtes-du-Rhône Villages



### Grapes

60% Grenache, 40% Syrah

### Terroir

Village of Piégon, the vineyard is located at 350 meters altitude on a sandy and gravelly soil, aged between 30 and 50 years old.

### Viticulture

We use ancient practices to cultivate our vineyard in order to respect the vines and the environment, such as 'chaussage' and 'déchaussage' of the vineyard, mechanical weeding according to moon cycles and the "cordon de Royat" pruning. Use of organic fertilizer and lavender straw compost.

### Vinification

Manual harvest, total destemming, maceration during 21 days, indigenous yeast, ageing in concrete vat during 12 months.

### Tasting notes

The color is a brilliant deep red with violet shades. This wine is deep and fresh, with strawberry, spice, liquorice and vanilla aromas. In mouth, it is fresh and generous, a wine very « gourmand » with silky tanins.

### Tasting suggestion

Will perfectly accompany grilled meats and stews, savory pies or goat cheese.

Serve between 16 and 18°C, to be opened few minutes before tasting.

Can be drunk as of now, with a cellaring potential of 5 years.

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