# L'INTRÉPIDE Côtes-du-Rhône





### Grapes

60% Grenache, 40% Syrah

#### **Terroir**

Village of Saint-Romain-en-Viennois, the vineyard is located at 450 meters altitude on a clay-limestone soil covered with rolled pebbles, aged between 30 and 40 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 9 months.

# **Tasting notes**

The color is a brilliant deep red with violet shades. The wine is fresh, with blackcurrant and lemon aromas.

In mouth, it is fresh and generous, a wine « gourmand » with a good balance.

## **Tasting suggestion**

Will accompany friendly dishes such as pizzas or barbecue and also goat cheese salad.

Serve between 16 et 18°C, to be opened few minutes before tasting. Can be drank as of now, with a cellaring potential of 5 years.

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