

L'AVENTURIÈRE

Côtes-du-Rhône



Grapes

90% Grenache, 10% Syrah

Terroir

Village of Piégon, the vineyard is located at 350 meters altitude on a sandy soil, aged around 30 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

Mechanical 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 bodied-wine has black fruits with aromas. In mouth, it is gourmand and generous, 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 between 5 and 10 years.

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