



CLEFS DES MURAILLES red AOC COTES DU RHONE

2010



GRAPE VARIETIES

50 % Grenache
29 % Syrah
21 % Mourvèdre

TERROIR

Ancient marly sand & limestone terraces.
Full south exposure, on slight slope.
Average age of vines: 34 years old.

WINEMAKING

Wine made with grapes from organic agriculture.
Hand harvested. Grapes are crushed and stemmed. Fermentation is operated in heat regulated tanks, each variety separately.
Post fermentation maceration lasts between 3 to 15 days.
Pneumatic press, Malolactic fermentation, blending, maturing in cement tanks. Light filtration.

TASTING NOTES

This Cotes du Rhone 2010 is very fruity and round. Its structure tells us that it is still young. We think it will remain fresh and elegant for the 5 years to come.
Tasting temperature 18°C. This wine can be decanted.