



LE NONCE - Côtes du Rhone Villages - 2016

Description

APPELLATION: A.O.P Côtes du Rhône Villages

Awards :

Robert Parker's Wine Advocate : 87 points

Concours Général Agricole de Paris 2017 : Silver Medal

Concours des Vins de Macon 2017 : Bronze Medal

Viticulture

60% Grenache, 30% Syrah, 5% Cinsault, 5% Mourvèdre

Terroir: limestone clay soil

Average age of our vines : 40 years

Limited production : 40 hl/ha

Annual production : 50,000 bottles

Harvested by hand with a grape selection

Vinification

Skin contact at 5°C during 48 hours. Fermentation at 25°C during 10 days with temperatures rising to up to 30°C at the end of fermentation. Pushing down the cap during fermentation.

Analysis

Alcohol : % vol

Tasting Notes

Deep red colour. The nose is spicy, and the mouth generous, rich aromas of liquorice and blackcurrant. The finish is long and leaves the palate with a sense of harmony.

Marrying food and wine: Ham, Salami, white meats

Laying down : up to 5 years



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