

# AOC CÔTES DU RHÔNE



“Le pourquoi pas”

2022



**Color :** Red

**Soil :**

Sandy soil – limestone

**Grapes :**

- 60% Grenache
- 30% Syrah
- 10% Cinsault

**Age of vineyards :**

Grenache 40 – Syrah 20 – Cinsault 30 years old

**Yield :** 30 hectolitres per hectare

**Viticulture :**

We are in sustainable agriculture by favouring the work of the ground, using organic fertilizers. We use a minimal quantity of treatment product in order to improve the expression of the leaf surface to favour the grapes maturity.

**Vinification : without sulphur**

Harvest by hand. We destemmed at 100 %. We make a pumping-over of the must and an unballasting. Everyday control of fermenting temperatures. The time of fermentation is around 10 days. Ageing in vat during 3 months.

**Time to keep :** from 1 to 2 years