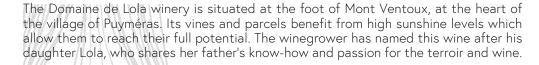


## CÔTES DU RHÔNE

Rosé





The parcel benefits from the Mediterranean climate and the sun of Provence which bathes our vines in light and gentle warmth. Close to Mont Ventoux, on a plateau at between 350 and 400 metres above sea level, the vineyard also benefits from a cool breeze. The soils are sand-coloured ferric-clay dotted with outcrops of source rock. Some soils are also sand and clay scattered with sandstone pebbles or stone revealed by the erosion of safre. A magnificent terroir, home to exceptional vines.

## **WINEGROWING**

For each stage of winegrowing - pruning, disbudding, and harvesting - the winegrowers take into account the topography of the soils, the varietals, and the climate. The focus is placed on encouraging a symbiotic relationship between living organisms, mineral elements and plants. The development of the vine is closely monitored by taking samples, tasting and analysing the grapes all year round. To limit oxidation, we work with a fresh harvest.

## **WINEMAKING & AGING**

This rosé is created by direct pressing, so the grapes are placed directly in the press as soon as they arrive in the cellar, without any maceration. This technique protects the grapes by limiting the crushing, without extracting a lot of colour. The fermentation lasts around a fortnight at low temperature (12-13°C) to encourage the development of aromas of fresh fruit.

## **TASTING**

This wine is made with grapes grown according to organic farming principles, and solely with Grenache Noir. It is a lovely deep and bright colour with slight blueish and salmon-pink flecks. The nose is fresh and fruity with aromas of pale-fleshed fruits and pineapple. On the palate the wine is dense, achieving an ideal balance between sugar and acidity, and has great persistence.









LOGISTICAL INFORMATION								
	volume	bottle	cartons	pallet	layers	number of layers	number of cartons	number of bottles
AOP Côtes du Rhône rosé	75cl	bourgogne élégance	carton Comtadine 6 debout	europe	5	19	95	570

CAVE LA COMTADINE

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