

Domaine: **La GRANDE BELLANE**

Denomination: **AOP Côtes du Rhône Villages VALREAS**
Cuvée Réserve

Style: **Still wine**

Colour: **Red**

Country: **France**



Family owned vineyard since 1919

The family owned vineyards lie in beautiful hilly countryside and are cultivated **organically** with no artificial fertilisers, pesticides or herbicides. The wine has been made minimal treatment, only aged in oak barrels. The result is a wonderful, natural wine which may form a deposit over time.



Rhône Valley



Style : A structured wine with silky tannins and very ripe fruit and spice aromas and flavours .

- **Soil :** chalky-clayey with large pebbles, altitude 400m

- **Grape varieties :** **50% Grenache, 50% Syrah**

- **Yield :** 40 hl/ha

- **Average age of vines :** 30 years

- **Alc by Vol :** 13-14%

- **Residual sugar :** < 2,5 gr/l

- **Wine Making :** We carefully monitor the fruit maturity and flavour development during the harvest time by tasting the grape berry. Grapes are harvested at their optimum in order to optimize the concentration and a soft tannin structure. Then the fruit are immediatly destemmed and gently crushed.

During the fermentation period, the temperature is carefully controlled between 18 and 28°C. It last for 3 weeks to ensure a soft tannin, colour and flavour extraction from the skins.

We use only native yeast, the wine is not sweetened or aromatized in order to protect the typicity of the terroir and the vintage.

- **Drinking temperature :** 17°C

- **Drinking Time :** Can be enjoyed now but will evolve for the next 6 years positively if carefully cellared.

- **Serve with :** Best served at room temperature, ideally after decanting or some hours of aeration. It is especially good when drunk with full flavoured food including red meat and cheese.

Wine made with organic grapes

Certified Organic by Bureau Veritas, Certification France

Damien MARRÉS, Winegrower