

# Domaine: **La GRANDE BELLANE**

Denomination: **AOP Côtes du Rhône**

Style: **Still wine**

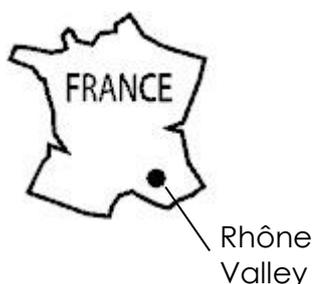
Colour: **Red**

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 without any animal based products and has been produced with minimal treatment. The result is a wonderful, natural wine which may form a deposit over time.



- **Style** : red-medium bodied

This is an excellent quality Côtes du Rhône with good ripe fruit with plenty of spicy, brambly flavours.

- **Soil** : chalky-clayey

- **Grape varieties** : **Grenache, Syrah, Carignan**

- **Yield** : 45 hl/ha

- **Average age of vines** : 20 years

- **Alc by Vol** : 13,5-14%

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

- **Wine Making** : We carefully monitor the fruit maturity and flavour development during the harvest time by tasting the grape berry. The harvest date is specific to the cuvée. The best parcels from Valréas are selected for inclusion in this blend, Grenache, Syrah and Carignan. Great care is taken to ensure fresh fruit flavors. Then the fruit are destemmed and gently crushed. During the fermentation period, temperatures are controlled between 18 and 28°C. It last for 2 weeks to ensure a good balance between soft tannins and fresh fruit flavours. 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** : 16°C

- **Drinking Time** : It is made to be drunk young but can be kept for five years in bottle

- **Serve with** : It will complement your everyday meal or can be drunk alone just for the fun of it.

**Wine made with organic grapes**

**Certified Organic by Bureau Veritas, Certification France**

*Damien MARRES, Winegrower*