

La Belle Sortie

Appellation: Red Côtes du Rhône

Location: Situated on the plateau of Taulignan, at 300m altitude

Vineyard: 15 to 40 years-old vines of Syrah and Grenache.

Yield: 35hl/ha

Geology: Plateau situated on a bank of clay-limestone safre.

Natural wine-making process:

Sorted hand picking of grapes.

15 days maceration in rough concrete vats.

Grape harvest partially destemmed.

Fermentation with natural yeasts.

Addition of very small dose of sulfite after malolactic fermentation, depending on vintages.

Bottling: After Easter

Short recommendation: Drink within 3 years.