

CÔTES DU RHÔNE

Rouge



Aromas of cooked red fruit, spices and liquorice. Well-balanced fruit on the palate with superb freshness and refined, melting tannins on the finish.



This wine is the ideal accompaniment to white meats and poultry dishes and will be a great partner for summer barbecues.

A successful union of the "Le Coteau" and "Les Collines" terroirs, from varied soils and orientations.

Average age of vines: 20 years.

Average yield: 50 hl/ha.

Annual production: 100,000 bottles (8,300 cartons).

Grenache 70% - Syrah 20% - Mourvèdre 10%

Picked by hand and machine with sorting at the vine. Total destemming and light crushing. Vatting for 8 to 10 days in thermo-regulated stainless steel vats. Following fermentation, the wine is bottled the following spring to preserve its fruit characters.

Best consumed within three years.

Serve at between 16 and 18° C

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