

# GRIGNAN-LES-ADHÉMAR



**DE LAS**

*Vignobles de la Vallée du Rhône*

## APPELLATION

### GRIGNAN-LES-ADHÉMAR

**VINEYARDS** : this appellation, which corresponds to the former "Coteaux du Tricastin" appellation from the 2010 vintage onwards, covers 2,200 hectares/5,500 acres, and involves 22 communes on the left bank of the Rhône, running from La Baume-de-Trinité in the south, via Saint-Paul-trois-Châteaux, to Granges-Gontardes in the north.

**SOILS** : the soils made up a very stony, old alluviums, and sandy-soiled slopes, at the limit of the Mediterranean climate, produce around 75,000 hectolitres/833.333 cases of wines.

## CHARACTERISTICS

This cuvée is made from a blend of wines produced on the communes of Donzère and Saint Paul-Trois-Châteaux. Average production: 60,000 bottles (75 cl.) per year. Grape Varieties : Grenache 80%, Syrah around 20%

## WINE MAKING

All the grapes are destemmed, and the wine-making takes place then in closed tanks, over a 2 weeks period. Extraction is made by daily pumping over. Fermentation temperatures are controlled and maintained between 82°F and 86°F/28°C and 30°C. After pressing and racking, malolactic fermentation takes place in stainless steel tanks.

## MATURING

Following the malolactic fermentation, the wine is drawn off and kept in stainless steel tanks in our air-conditioned winery at a constant temperature of 59°F/15°C. This allows it to slowly refine its structure. The bottling takes place after 8 to 12 months of maturing.

## TASTING NOTES

The colour shows an elegant, ruby-red hue. The aromas are delicate, dominated by red berries, such as wild strawberries and raspberries. In the mouth this wine is supple and seductive on the palate, light, easy to drink, with a deliciously fruity and fresh finish.

## FOOD AND WINE PAIRING

Any kind of Barbecues, mixed-grills, cold cuts, bacon and sausages.

