



## CÔTES DU RHÔNE VILLAGES



Managed by a father and his two sons, this small family estate covers just over 5 hectares in the heart of the Plan de Dieu appellation. The thirty-yearold vines produce a blend that is rich and straightforward . An excellent and typical Rhone Valley wine.

### Color

Red

### Grape varieties

Grenache & Syrah.

### Terroir

Grapes have been grown in the Plan de Dieu vineyard in the heart of the Vaucluse department since the Middle Ages. Located in the heart of the appellation, the Grenache and Syrah vines are spread over a vast terrace with limestone, river stone, and alluvial soils.

### Winemaking & Ageing Methods

The greatest care has been taken in making this Plan de Dieu, combining the best of traditional and modern methods.

### Tasting notes

The bouquet is redolent of a variety of fruits. The wine starts off quite straightforward and pleasant on the palate. It is a big and round, but with very elegant tannin as well as spicy flavours and a beautiful liquorice aftertaste.

### Sommelier's suggestions

Ideal with beef stew, duck, and creamy cheeses.

Best served at a temperature of 14-17°C, it can be enjoyed as of now to take advantage of its fruitiness.