

ALTITUDES

CÔTES DU ROUSSILLON

Story

Altitudes is made from grapes selected from the best vineyards in the Roussillon region of France, situated close to the Mediterranean Sea, just 25 miles from the eastern Spanish border. This area is very warm but thanks to the altitude (600 feet), the wines have a nice mineral finish that balances out the ripeness.

Cyril Henriques is the talented winemaker who selects the plots and is in charge of the vinification through to bottling. This cuvee is made from a subtle blend of three grape varieties: Syrah for its character, Grenache for its richness, and old Carignan vines for the structure.

Grape varieties

45% Carignan, 30% Grenache, 25% Syrah

Terroir

Soil of shale & clay-limestone

Winemaking

Hand-picked for better sorting of the bunches to ensure that only the ripest and healthiest grapes are harvested. 2 weeks of fermentation at low temperatures to preserve the qualities of grapes. Regular manual plungings to extract all the color tannins and aromatic combinations contained in the grape skins.

2 weeks of maceration to obtain a quintessential flavor. Matured in temperature-controlled stainless steel vats for 8 months.

Tasting notes

Color : Red Garnet

Bouquet : A burst of aromas of dark berries and spice.

Palate : Fresh and smooth on the palate, with undertones of licorice, blackberries and blackcurrants.

A well-balanced wine with a long finish.

Pairing suggestions

To enjoy with a Mediterranean cuisine (Pastilla, Couscous, Tajine), duck breast, grilled red meat...

