L’AMARANTE

Côtes du Rhône

Grape varieties: Grenache, Syrah, Cinsault.

Terroir: Clay-limestone.

Average age of vines: 33 years.

Yield: 43 hl/ha.

Vineyard management / Farming: Sustainable.

Winemaking process: Completely destemmed and vinified by varietal. A few hours skin-contact maceration; slow fermentation for 1 month at 14-18°C. No malolactic fermentation.

Ageing: Concrete

Tasting notes: Brilliant pink salmon color, red berries and sour cherries on the nose. Delightful on the palate with a dry mineral finish.

Food pairings: Great by itself, it pairs well with all starters, fish, shellfish, pasta dishes, roasted vegetables, and white meats.

Awards: Gold Medal at the Orange Wine Challenge. 90 points Wine Enthusiast for the 2020 & 2023 vintages.

