



CÔTES-DU-RHÔNE

APPELLATION D'ORIGINE PROTÉGÉE



VARIETY

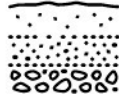
Primarily Syrah, and Grenache.



VINES

40-year-old Massal Selection vines, organically grown.

Organic growing



SOIL

Sandy soil in the piedmont plains of the Dentelles de Montmirail.



FERMENTATION

Wild yeast, fermentation in concrete tanks, no sulfites added, bottled after the spring equinox on a fruit day during a descending moon.



AGING

Concrete and stainless steel tanks and French oak demi-muids for 18 to 24 months.

RED
750 ML
NO ADDED
SULFITES



JSI WINE RATINGS

92 2022

« This excellent Rhone has terrific forest berries and sour cherries on the nose followed by a wonderfully spicy (nutmeg!) and lively medium- to full-bodied palate that is beautifully round as well as delightfully fresh. Long, complex, earthy finish. A cuvee of syrah, grenache and mourvedre. From organically grown grapes ».

JSI WINE RATINGS

91 2024

« Wild blackberry and violet aromas pour from the glass of this juicy and crisp Cotes-du-Rhone that has an unusually forthright freshness for this appellation. Only medium-bodied with some healthy tannins and blood orange flavors in the zesty finish. A cuvee of syrah and grenache from organically grown grapes. Drink or hold ».



ROCK' N' RHÔNE

Just like its superhero, this wine is all about wattage. A striking and scrumptiously juicy Syrah with amazing fruitiness marked by wild blackberry and blackcurrant.

Tannins with no shortage of character support a powerful and smooth palate. Swig it straight from the bottle while blasting "Highway to Hell" or watching the *Iron Man* trilogy.



ROCK N' RHÔNE

**A WORD
FROM THE
WINEMAKER**

ROMAIN LEROY

