

# CÔTES-DU-RHÔNE

APPELLATION D'ORIGINE PROTÉGÉE



## VARIETY

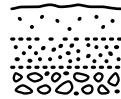
Primarily Syrah, and Grenache.



## 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 SULFITES  
ADDED



JSI WINE RATINGS

91 2021

*"This unconventional Cotes-du-Rhône may not be for traditionalists, but we find it savory, herbal and juicy (wild blackberry!) with a little twist of funk at the long zesty finish where there's plenty of licorice and preserved lemon character. A cuvee of grenache, syrah and cinsault. From organically grown grapes. No sulfites added. Vegan. Drink now."*



**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