



## Côtes du Rhône Rouge « Le Vin d'Adrien ».

**Location :** The area is located on the left bank of the Rhône River, near the city of Vaison La Romaine and the famous villages of Gigondas, Vacqueyras, Rasteau, Beaumes-de-Venise.

**Soil :** Terraces argilo-limestones, stony.

**Climate :** Mediterranean type with particularly hot and dry summers. The Mistral (North wind) drives out the moisture, ensuring particularly favorable conditions for the vine growing.

**Grapes varieties :** Two grapes varieties typically from the Rhône Valley are grown for making this red wine :

- Black grenache ( 40% ).
- Syrah.
- Cinsault.
- Carignan.

**The vineyard :** The estate is certified organic since the 2020 vintage.

The treatments of the vineyard are limited and made with simple elements (copper and sulfur), and when they are made, it is always at the minimal useful dose. The vineyard is grassed every other row in order to promote soil aeration, create a living zone, and facilitate the passage during the work of the vine. The yields are naturally low and can be controlled by green harvesting if necessary.

**Harvest :** It is done by hand in order to make a selection of the best clusters. The harvest is quickly done when the maturity of the grapes is at the optimum.

**Winemaking :** It is done carefully, in small tanks, with pumping over and punching down of the pomace for a better extraction of the colour and tanins and at controlled temperature in order to express the best from the grapes. The maceration time is long, up to 25 days.

**Elevage :** The wine is then stored on its fine lees until the bottling for keeping its aromas and its freshness. The bottling is done 8 months after harvest.

**Consommation :** This cuvee can be drink young, on the fruit but it can be kept longer according to the vintage and the keeping conditions.

**SAS Domaine de l'Amauve** Christian Vœux, 197 Chemin du Jas, 84110 SEURET France

Port : 06.10.71.26.72 Email : [contact@domainedelamauve.fr](mailto:contact@domainedelamauve.fr)

Site Internet : <http://www.domainedelamauve.fr>

This is a fleshy wine with fine and tight tanins. This cuvee will admirably go with pork-butcheries, grilled meat, roasted meat or cheeses.