

DOMAINE PÉLAQUIÉ



COTES DU RHONE ROUGE



BLENDING

Grenache, Syrah

SOIL

Red terraces of rounded stones, loessal and sandy skeletal soils. Northern exposure.

WINE-MAKING PROCESS

Grape varieties are harvested at optimal ripeness and vinified separately. After 24 hours of maceration, the alcoholic fermentation takes place in thermoregulated tanks during 15 days with regular pumping over. This wine is aged for 12 -16 months in stainless tank before bottling.

TASTING

A beautiful garnet-red color with blue reflections. Red fruits at the nose. It's well-rounded in mouth and offers a fruity finish. Perfect with grilled meats and cheeses.