

DOMAINE PÉLAQUIÉ



COTES DU RHONE VILLAGES LAUDUN ROUGE



BLENDING

Grenache, Syrah, Mourvèdre

SOIL

Sandy and clayey slopes, with fossilized sediments.
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 10-15 days with regular pumpin-over. The wine is aged in stainless tanks for 12 months before bottling.

TASTING

An intensive garnet-red color. Spicy touch with red fruit flavours at the nose. Smoothness in mouth with a long fruity finish. Perfect with roasted meats or cheeses.