


# Grand Veneur - 2020

## Soil type

The Côtes du Rhône is made from various type of soils, but it mostly comes from limestone terraces with sand and red clay. This give to the “Reserve” an extraordinary richness and complexity with a mediteranean style.

## Grape variety

Grenache noir, Syrah, Cinsault, mourvèdre

## Winemaking & ageing

Traditional wine making and ageing is performed in vats only. Bottling after 10-12 months.

## Tasting

The colour is purple-tinged garnet.The aromatic range of the nose goes from fresh berries (wild raspberry, blackcurrant, blackberry) to spices.The palate is big and full-flavoured, with silky-smooth tannins and aromas of the fruit already mentioned. The finish introduces touches of liquorice and pepper. A Côtes du Rhône with great complexity for an every day drinking.

## Advices

A classic Rhône to drink between 1 and 4 years. Best poured at 17°C.