



AOC Côtes du Rhône – Les Peyrouses

Our Côtes du Rhône originates in parcels of Syrah in the northern part of the Rhône Valley.



POSITION

For the sake of precision and to maintain a standard of quality we consider minimal for our Cornas wines, for grapes that come from our youngest vines (less than 10 years of age), or from terroirs that are trickier to work with in difficult years, winemaking is done separately.

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THE WINE

A purple color, with an aroma full of fruits and spices. In the taste, there is fruitiness with notes of licorice, faintly peppery. The wine is full and well rounded, with supple tannins, full of freshness and finesse.

OUR VINE GROWING AND WINEMAKING

To this volume, which varies from one year to the next, we add wine we buy from a terroir as close as possible to Cornas, where organic methods are used and which possesses the qualities of freshness we seek and will blend coherently with the wine from our young vines. Maturation is done for 12 months in barrels of more than 4 years.

Annual production: 10,000 bottles