



DOMAINE SERGUIER

La joie de mon Père

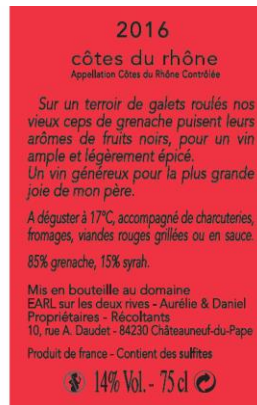
Côtes Du Rhône red vieilles vignes (old vines) 2016

Grape varieties: 85% Grenache Noir /15% Syrah

Subsoil: limestone

Average age of vines: 36 years

Yield: 38 hl/ha



This wine is made from old Grenache vines growing on a plateau of pebbles, from which they draw their full character and black fruit aromas. The wine has plenty of substance, is full and slightly spicy on the palate, and finishes on a slightly minty note.

It is an adventure in which I have been joined by my father, to his greatest joy!

Vinification and ageing: The grapes are gathered by hand and placed in 50 kg tubs. 20% of the grapes are destemmed upon arrival at the winery before going into vat for a fermentation period lasting 4-5 weeks.

After pneumatic pressing and racking, the wines go into tank to undergo malolactic fermentation. Pumping-over operations are carried out twice a day, without the addition of outside yeasts in order to gently extract the fresh fruit aromas.

Tasting notes: The wine displays a pure red hue, heralding attractive aromas of slightly liquoricy black fruit on the nose. On the palate, the wine is deliciously fresh with lovely balance between fruitiness (cherry) and body.

Cellar ageing: Can be enjoyed now or kept back for 2-3 years.

Serving temperature: 17°C.

Food suggestions: *Charcuterie*, meat *terrines*, red meat (grilled or in a sauce/stew), cheeses.

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