



PERLE D'OSIRIS

Côtes du Rhône Villages, Plan de Dieu 2019



GRAPE VARIETIES

Grenache 60%, Syrah 25%, Mourvèdre 15%

TERROIR

rolled pebbles with clay-limestone subsoil

WINEMAKING

This cuvée is made from our 50 years old vines located on the Plan de Dieu appellation. The grapes are harvested very early in the morning to preserve freshness. The bunches are destemmed and crushed. Cold soaking technique is used for 2 days. Fermentation is carried out using ambient yeasts. The whole winemaking process lasts around 4 weeks with regular pumping over and delestage. The wine is aged on fine lees for 24 months in concrete vats.

TASTING NOTES

Beautiful garnet red color. The nose is complex, mixing notes of red fruits, spices and garrigue: thyme, bay leaf. The palate is generous, the tannins are fine and silky. Nice length in the mouth. A gourmet and elegant wine.

ALCOHOL

14,5%

AVAILABLE FORMATS

75cl, 150 cl