



# AOP CÔTES DU RHÔNE ROUGE

## Cuvée “Autour du Hameau” 2023

**Blend**: 40% Grenache, 60% Mourvèdre

**Terroir**: Clay-limestone with rocky soils

**Alcohol content**: 14.8% vol.

**Vinification**: After full destemming, fermentation takes place over 5 weeks.

**Aging**: Stainless steel tank

**Cellaring potential**: 5 years

**Tasting notes**: Bright purple hue. The bouquet is highly expressive, revealing aromas of blackcurrant, blackberry, and cherry. On the palate, the wine is dense, rich, and opulent, with a slight sweetness that envelops the mouth. The tannins are silky, smooth, and well-integrated, enhancing the overall harmony of the tasting experience. The finish is generous and long-lasting.

Harvest: Hand-picked

**Wine certification**: HVE (High Environmental Value)

