

CONTREFORT DU DELTA AOP Côtes du Rhône Sulphites free



ORIGINS & TERROIRS

Grenache, Syrah
Appellation: AOP Côtes du Rhône
Label: Organic wine - Certified by Ecocert
Average yield: 45 hl/ ha

The vines are located in the heart of the Côtes du Rhône terroir on clay-limestone and silt soils.



VINIFICATION & AGEING

From the grape to the bottle, the emphasis is put on the fight against microbial drift while preserving the quality of the wine. Inerting is carried out with meticulous control. The alcoholic fermentation is carried out quickly, under control at 24°C to avoid any deviations. The wine is then microbiologically stabilized by filtration.
No fining.
Filtration: Tangential.



TASTING NOTES



16-18°C

FRUITY & FRESH

- Ruby red with garnet reflections
- Aromas of wild strawberries, vanilla, pepper
- Tannins present but integrated, nice vivacity



FOOD & WINE PAIRING

Pâté en croute on a bed of truffled green salad.
The Vegan touch: Cardoons Gratin.

Bottle 75cl: Bourgogne Type - Item code: 546
Case: 6 bottles
Pallet: 630 bottles: 5 ranks x 21 cases
EAN Bottle: 3380330004525
EAN Case: 3380330004532



This wine without any preservatives may present a slight haze or natural deposit. We advise you to store it away from light between 16°C and 20°C.



JACQUES FRELIN

www.jacquesfrelin.com

FR200962_01GJXW