Sommelongue - 2020

CÔTES DU RHÔNE

Grenache at its best.

Terroir

A single plot of land located to the north of Orange which benefits from ideal sunshine. It allows the Grenache to ripen under perfect conditions. The clay and calcareous surface soils site on gravel subsoil which helps drain and dry after the rain.
A well-managed ground cover partly reduces the vigour of the Grenache and results in moderate yields giving perfect ripeness and a great balance to the wines.

Tasting notes

The 2018 vintage with cooler climatic conditions compared to previous vintages allowed the Grenache to keep a lot of freshness and crisp once vinified. The Sommelongue has a
long-lasting rich, fruity, and silky taste in the mouth. It's a well-balanced wine with very supple tannins and a pronounced taste of spices and liquorice.

Wine-Food Pairing

Red Meat - Charcuterie.

Technical sheet

Vinification
A concrete vat, destemming at 80% then put into a vat for a short cold fermentation for 24 hours followed by a warm fermentation during 4 weeks with punching of the cap and rack and return.

Maturing
The malolactic fermentation is done in enamelled vats for 1 year.

Blending
Grenache (85%), Mourvèdre (5%),Syrah (5%), Cinsault (5%).

When to drink
This wine is great when young to really enjoy the ever-present red fruits or is good after several years when the more complex aromas of leather, jammy fruits and undergrowth have appeared.

Average age of the vines
40 years.

Yield
35 hl / h.

Type of harvest
Manuelle.

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

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