



AOP Côtes du Rhône RED



Soil: *Sand, clay, and gravel*

Surface: *10h*

Grape varieties : *Grenache, Syrah, Carignan, Cinsault*

Length of storage: 5 years



Degustation: This wine presents a vivid colour displaying a shade evolving between the purple and the violet, expression of his youth. The nose is very powerful and rich, with well ripe red berries with a little animal touch... truffles and pepper are coming next... Wonderful! The mouth is concentrated, with a lot of volume, almost invading; the tannins are there, smooth and should soften even more with time. More surprisingly for a wine this young, a bold very generous comes to soft the whole and give him length. This bottle offers much more than a regular Côtes du Rhône by his richness, so enjoy it!

Serve at 16 ou 17°C, on cold cuts, roasted meat, and fresh cheese, it will make wonders.



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