



# DOMAINE JULIETTE AVRIL



## Cuvée Léandre AOP Côtes du Rhône Villages

Red



**Soil:** *Rolled pebbles on gravelly zaffer*

**Surface :** *1h30*

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

**Vinification:** The grapes are mixed at the time of harvest. Fermentation lasts approximately 15 days for a destemmed harvest, with the wine being pumped over the cap 2 to 3 times per day and at a temperature of 26 °C maximum. Malolactic fermentation then takes place in a concrete tank.



**Length of storage:** 5 years

**Degustation:** The color is on a deep and dark garnet, expression of a strong intensity. The nose is also very powerful combining red berries such as redcurrant, spices, and perfumes of garigue. A strong tannic concentration is revealing, but with a lot of roundness, and suppleness, proof that the grape was perfectly ripe at the time of the harvest. We have there a concentrate of concentrate but the whole is not heavy, and we can even speak of liquorice freshness and especially mentholated! We do recognize the appellation Plan de Dieu! We advise you to keep this bottle a few years to soften this ardour and leave room for what will be a firework of perfumes.

To reserve to dish cooked in sauce, stew, casserole, or duck breast, this will be ideal to a temperature of 17/18°C.



Domaine Juliette Avril

8, Avenue Pasteur- 84230 Châteauneuf-du-Pape France

tél. : +33 (0)4 90 83 72 69 - fax : +33 (0)4 90 83 53 08

[info@julietteavril.com](mailto:info@julietteavril.com) - [www.julietteavril.com](http://www.julietteavril.com)