



CUVÉE DU VATICAN

Rhône Valley

Cuvée du Vatican Red

Région : Rhône Valley.

Appellation: Côtes du Rhône Villages.

Grapes varieties : Grenache (50% min) - Syrah, Mourvèdre (20% min)

Degrees : 14.50%

Yields: +or- 40hl/ha

Wine making : Reasoned culture principles. Harvest at optimal maturity. Destemming. Fermentation in thermo-regulated vats. Classic winemaking. Light filtration.

Terroir : Sand and clay, clayish limestone, clayish limestone with rounded pebbles.

Weather conditions: The winter of 2016 was mild, followed by a dry spring and quite cool, the vineyard had to face a warmer summer with several days when temperatures exceeded 35°C, including in the month of September. A hot summer but not scorching heat, characterized at the veraison by thermal amplitudes between the day and the night favorable. Ideal weather, the summer season was dry, but the fine rains of September allowed the grapes to reach full maturity.

Production : 40000 bottles (75cl).

Food matches : Red meats, game, poultry, navarin of lamb, Mediterranean cooking.

Ageing : Ageing from 2016 to 2022.

