

# AOC COTES DU RHÔNE

“ With this AOC Cotes du Rhone, Maison Castel illustrates its passion for tradition and French savoir-faire in a key appellation. Intensely expressive, this wine has wild strawberry and yellow fruit notes. It is the perfect combination of typicity and modernity.”

Cédric Jenin - Winemaker



Residual sugars 2g/L



## PRECISE QUALITY MANAGEMENT

The Cotes du Rhone appellation's character comes from its broad range of **sandy/clay-limestone soils** and climate types, and its grape varieties - mainly **Grenache and Syrah**. Grenache (a red grape) gives the wine fruit and fullness, while Syrah brings spice, colour and structure.



## MAISON CASTEL KNOW-HOW

The Maison Castel team works with their **long-term partners** following strict specifications to achieve the best possible expression of each variety. **The Grenache** grapes come from an estate in the Gard where they are hand-picked and vinified in whole bunches. Gentle extraction is achieved by pumping over the juice (a method similar to infusion) to make wines with integrated tannins and smooth mouthfeel. **The Syrah** comes from a grower-partner in a cooler, later-ripening area. Grapes from this distinctive terroir have violet and liquorice notes and great freshness, giving this blend good ageing potential.



Deep garnet robe with purple hints



Enjoy with red meat and cheese. An ideal pairing would be milk-roasted lamb



Wild strawberry, violets and yellow fruit aromas



Serve at 16 - 18°C



Mouth-filling, with good structure and finish



Can be aged for up to 5 years

