



ATLAS

AOP Côtes du Rhône Rouge

Grape variety : Grenache, Syrah, Mourvèdre

Terroir & cultivation: clay-limestone

Organic wine, pioneering vineyard in Organic Agriculture since 1973.

Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

Winemaking & aging: Complete destemming.

Direct pressing. Between 21 to 30 days of fermentation in temperature-controlled stainless steel vats. Alcohol content of 14% vol.

Tasting: Its ruby colour is combined with raspberry fragrances. This red wine opens in the mouth on powerful and chiseled tannins, leaving room for notes of garrigue and ripe fruit with a cherry finish.

Laying down: About 5 years.

Food/Wine pairings: With game, red meats and/or blue-type cheese.

Serve at about 16-18°.

DOMAINE
des
Cèdres