WINE NAME:

Cote du Rhone Rouge

PRODUCER:

Domaine Roche-Audran

LOCATION:

AOP Cotes du Rhone

WINEMAKER(S):

Vincent Rochette

VINTAGE:

2024

ABV:

13%

GRAPE(S):

Grenache Noir, Syrah, Carignan

ATTRIBUTES;:

Organic, Biodynamic

PRODUCER IN A NUTSHELL: Vincent Rochette has built a strong reputation for his finely sculpted wines from Visan and Côtes du Rhône. With vineyards in Visan and Buisson, the diversity of terroir brings notable depth and complexity.
Working organically and biodynamically, with careful selection and minimal intervention in the cellar, he produces wines of purity, ripe fruit, and silky texture, balancing concentration with finesse.



HOW THE WINE IS MADE::

Certified organic and farmed according to biodynamic principles, the vineyards are planted with Grenache Noir, Syrah and Carignan. The 40-year-old vines are rooted in argileux (clay-rich) soils, which provide structure, water retention, and depth to the wines. The fruit is mechanically harvested at optimal ripeness, ensuring precision and efficiency while maintaining quality from vine to winery. taste of the holiday season.

VINIFICATION::

Fermentation takes place in stainless steel using indigenous yeasts, allowing the wine to ferment naturally and express its terroir. The wine is aged for one year in stainless steel on its lees, building texture and complexity while preserving freshness and purity of fruit. It is bottled without fining or filtration to maintain integrity, depth, and character.

TASTING NOTES:An intensely fleshy and generous full-bodied red, layered with ripe mulberry and dark damson fruit. The palate is rich and mouth-filling, laced with sweet baking spice and a subtle savoury edge. Supple tannins frame the wine's concentrated core, leading to a long, warming finish that balances power with polish.

FOOD PAIRING: Perfect with slow-braised lamb shoulder, chargrilled ribeye steak, or rich aubergine parmigiana..

SERVING TEMP: 12-18C

RECOMMENDED GLASS: Red wine glass