



CÔTES DU RHÔNE RED

Les P'tits Gars



LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley. The vines are situated at the bottom of the village of Cairanne on the lower hillside and on small pebbles of the plain. They are farmed organically and biodynamically.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity and low yields. Harvest takes place in September and is entirely manual.

WINEMAKING & MATURING

Manual sorting of the grapes in the vineyard then in the cellar. Destemming without crushing then grapes are placed in vats for 10 to 12 days. Wild yeasts.

Maturing for 6 months in vats then bottling without fining or filtration.

GRAPE VARIETIES

42% Grenache Noir, 38% Mourvèdre, 20% Syrah.*

DRINKING

Early approachable wine to be enjoyed immediately to appreciate its charming and fruity side.

The nose shows red fruits, blackcurrant and raspberry notes, while the mouth displays a very smooth structure.

It will pair ideally with grilled red meats (rib steak), delicatessen (game terrine, cured ham) and cheeses.

* percentage may vary depending on the vintage

demeter



FAMILLE ABEILLE-FABRE