



CÔTES DU RHÔNE RED

Le P'tit Martin

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. The young vines of Cairanne as well as vines from the Côtes du Rhône appellation, farmed organically and biodynamically, are used to produce "Le P'tit Martin" Côtes du Rhône cuvée.

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. De-stemming 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. There is a version of this wine without added sulfites.

GRAPE VARIETIES

66% Syrah, 34% Grenache Noir. *

DRINKING

This wine is best enjoyed immediately for its ever so floral, fruity character and light texture.

The nose shows black fruits and violet notes, while the mouth displays delicately fruity and spicy character.

It will pair ideally with your grilled red meats, delicatessen and cheese assortments.

* percentage may vary depending on the vintage

FAMILLE ABEILLE-FABRE



demeter

