

Côtes du Rhône Villages Sainte-Cécile-les-Vignes Le Dit du Baron Noir

Fruit

Spicy

Service 17°

Laying down 5 years

Crunchy

A WORD FROM THE SOMMELIER

A rich cuvée with fine harmony and firm tannins. Good value for money.

violet

Acidity

Tannins

Freshness

Gourmet

AROMATIC RANGE



Volume in the mouth



morello cherry

clove

LE DIT DU BARON NOIR



Sainte-Cécile-Les-Vigned CÔTES DU RHÔNE VILLAGES MILLATION COTIS-DO ALION VILLAGIS CONTROLI MIS EN ROUTELLE À LA PROPRIÉT GIGONDAS LA CAR- FRANCE

GRAPE VARIETIES

65% Grenache noir 25% Syrah 10% Mourvèdre

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TERROIR

A vineyard stretching along the banks of the Aygues, in the communes of Sainte-Cécile-les-Vignes, Tulette and Rochegude. The vines are grown on clay-limestone and stony soils.

VINIFICATION

Traditional vinification in concrete tanks. Average tank fermentation time of 15 days. Total de-stemming on reception of the grapes.

The wine is racked for fine colour extraction, pumped over daily and punched down by hand.

AGEING

Aged in concrete tanks.



FOOD AND WINE PAIRING

Lamb stew Pork cheek confit in red wine A cheese platter



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