

Côtes du Rhône Villages Saint Maurice sur Eygues Le Dit du Bastidon



A WORD FROM THE SOMMELIER

Easy

An invigorating, refreshing, light Côtes du Rhône Village, ideal for all occasions.

AROMATIC RANGE







plum

black cherry

blackberry

Acidity

Tannins



Volume in the mouth



Freshness



Gourmet

GRAPE VARIETIES

65% Grenache noir 25% Syrah 10% Mourvèdre



TERROIR

A vineyard located 300 metres above sea level. The vineyard dominates the northern reaches of the Eygues Valley, and is planted on clay-limestone soils mixed with gravel and sandstone.

VINIFICATION

Traditional vinification in concrete tanks. Average tank fermentation time of 15 days. Total destemming 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

Braised beef with carrots Salted pork with lentils A cheese platter







