



## Côtes du Rhône 'Sainte Agathe'

### Specification sheet

*This wine coming from deep-rooted mature syrah vines found in the vicinity of the Condrieu appellation, offers a bouquet of red fruits and spices. With a full, fleshy flavour of dark fruits and hints of pepper it is a well balanced, finely crafted wine.*

<b>APPELLATION</b>	COTE DU RHONE
<b>GRAPE VARIETIES</b>	100 % SYRAH
<b>VINEYARDS</b>	Exposed south, south-east facing granite terraces. The vineyards are situated on steep hillsides rendering the use of machines impossible. They are thus maintained manually with all phytosanitary treatments made using organic products.
<b>AVERAGE AGE OF VINES</b>	40 years old.
<b>PLANTATION DENSITY</b>	7,000 vines/hectare.
<b>CROP YIELD</b>	40 HI/Ha
<b>ANNUAL PRODUCTION</b>	6,000 bottles.
<b>PRUNING STYLE</b>	Guyot simple and cordon de Royat.
<b>ROOT STOCK</b>	3309
<b>HARVEST</b>	Manually harvested at maturity, the grapes are then loaded & transported to the cellar in cases
<b>VINIFICATION</b>	The grapes are de-stemmed before being placed into stainless steel vats for a fermentation lasting between 2 to 3 weeks.
<b>MATURING</b>	In oak barrels, without use of new barrels, for 1 year.

***AGEING***

Best drunk between 2 and 10 years.