

DEPUIS  1929

Pierre Amadieu

GRANDE RÉSERVE

Côtes du Rhône



TERROIR Syrah, grown in the pebbly, gravelly soil of the right bank of the Rhône, is the perfect partner for Grenache, grown in a terroir of clay and limestone.

VINIFICATION Harvest starts only once the grapes have been tasted and have attained the desired balance of intense aromas, a deep colour and good structure. Each bunch is hand picked and vinified in stainless steel tanks to keep the fruitiness and the freshness of the grape varieties. The wine is then aged for 9 months in old foudres to accentuate its exceptional aromatic complexity.

TASTING NOTES This deep-coloured wine reveals delicious aromas of blackberry, raspberry, and gamey overtones. Excellent concentration on the palate is enveloped in velvety tannins, with a pleasant freshness on the finish.

Appreciate now or within the next 5 years at room temperature (around 18 °C) with grilled beef or a dark chocolate mousse with a hint of ginger.

TECHNICAL NOTES

Varieties : 80% Grenache noir, 20% Syrah.

Production : 25 000 bottles.

Alcohol : 14.5% vol.