

DEPUIS 1929



Pierre Amadieu
CÔTES DU RHÔNE
ROULEPIERRE



TERROIR Grenache and Syrah selected for this cuvée grow on poor and stony clay-limestone soils.

VINIFICATION Hand picked and traditionally vinified. Ageing 100% in stainless steel vats.

TASTING NOTES This wine has a good concentration and intense fruit aromas of blackberry and plum. Full-bodied on the palate, a hint of liquorice enhances the pleasantly satisfying finish of this classic Rhône wine.

Drink in its youth (after 2 years), or within 5 years with grilled poultry or veal in a creamy sauce.

TECHNICAL NOTES

Varieties : 80% Grenache noir, 20% Syrah.

Production : 150 000 bottles.

Alcohol : 13.5% vol.

AWARDS

Wine Advocate : 88-90/100 (2015 vintage)



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