

DOMAINE DE LA JAUFRETTE

CÔTES DU RHÔNE Red 2015



Terroir: Stony clay-limestone plateau, landlocked or near the appellation Châteauneuf-du-Pape.

Grape varieties: Grenache 55%
Mourvèdre, Syrah 22%
Carignan, Cinsault, Counoise 23%.

Age of vines: 55 years old on average, going up to 70 years old.

Culture: - Addition of organic fertilizers, no herbicides or insecticides, biological control of mildew and powdery mildew,
Organic farming - soil working in full,
- manual disbudding and yield control by green harvesting,
- non-irrigation.

Harvest: 100% manual harvest, sorted by plot.

Winemaking: Whole harvest (not crushed, partially destemmed depending on the vintage).
Traditional vinification in thermoregaluted long vating.
The different grape varieties are vinified together in order to obtain great aromatic complexity.
Natural cork.

Personality: A wine that amazes by its power.
It is a tannic wine marked by an intense bouquet of red fruits.
Taste at a temperature from 15 to 17°C.

Vintage 2015: Deep garnet color with brilliant red reflections. Nose with aromas of blackberry then raspberry. A palate with aromas of fresh strawberry and blackcurrant fruit, on a background of soft tannins.
A sunny wine, with a rich aromatic, which coats the palate. A powerful, long and fat wine.

Food/wine pairing: Aperitifs, red and white meats, cold meats, barbecue, pizzas, cheeses, chocolate or red fruit desserts.