

CDR VILLAGE CHUSCLAN RED

GRAPE VARIETIES

70 % Grenache
20 % Syrah
10 % Carignan

WINE MAKING PROCESS

Crushing and destemmed. Vinification per parcel and per grape variety. "Remontage" (pumping over) and "delestage" (racking) with "pigeage" (treading with help of the treading robot). Control of the temperatures thanks to the "hydro-thermiques" flags set in each tank.

TERROIR

Along the right side of the Rhône river, the appellation of Chusclan possesses rocky hilltops and a clay/sandstone bottom. It features a microclimate that is much drier than Saint Gervais this producing powerfull and structured wines.

TASTING NOTES

This wine is dressed in a beautiful cherry red color with intense and bright hints. The nose gives off a powerful and elegant aromatic bouquet of ripe fruit aromas (black cherry and raspberry), garrigue and spices, accompanied by a subtle mineral touch. The palate is perfectly balanced, delicate, concentrated and crispy, the fruit coated by beautiful silky tannins. The finish is long, extending over liquorice and spicy notes.

WINE & FOOD PAIRING

Goes well with a duck confit or more exotic dishes like chili con carne and moussaka.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L



Authentic Wine



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