

LE PLAN DES MOINES

V i n s d u R h o n e

COTES DU RHONE

Appellation d'Origine Protégée

La Borde



Vintage: 2013

Cuvée: La Borde

Varietals: Grenache (25%), Carignan (75%)

Colour: red

Volume by Alcohol: 14.5 % vol.

Winemaker: Claude Serra

Soil & Climate:

Our 12 acres vineyard is North/south exposed. Soils are mainly made of sand and clay with round pebbles.

The vines are between 25 and 50 years old

Vinification:

Our cotes du Rhône comes from manually harvested grapes carefully selected on the vine, de-stemmed and put in stainless steel tanks for 18 days of fermentation. Pigeage, pump-over with control of the temperature (max 28°C). Then maturing between 12 and 18 months in VAT before bottling.

Tasting notes:

Deep garnet colour. Delicate nose with notes of crisp red fruits, black currant jelly, raspberries and also some notes of cedar. Frank attack supported by fine and fleshy tannins and an almost mentholated finale.

Food pairing:

A good accompaniment to pizzas and all Mediterranean dishes.

Serving Temperature:

To enjoy at its best, open the bottle half an hour before serving. Serve at room temperature or even slightly chilled on a summer day.

Bottle life:

Now to 2019