

LE PLAN DES MOINES

V i n s d u R h o n e

COTES DU RHONE VILLAGES

Appellation d'Origine Protégée

Le Pré des Suves



Vintage: 2013

Varietals: Grenache 70%, Syrah 20%, Carignan 10%

Colour: red

Winemaker: Claude Serra

Soil & Climate:

The vineyard of “le Pré des Suves” has a South and East exposure. Soils are mainly made of sand and clay with round pebbles. The vines are between 35 and 60 years old.

Vinification:

Our Cotes du Rhone Villages comes from manually harvested grapes carefully selected on the vine, de-stemmed and put in stainless steel tanks for 20 to 25 days of fermentation. Pump-over by gravitation, natural yeast, with temperature control (max 28°C). Syrah grapes are aged in French oak barrels for 4 to 6 months. Then maturing between 6 to 12 months in concrete tanks before bottling.

Tasting notes:

Intense purple reflects. Ripe and complex nose of garrigues, cloves and licorice. Jammy and smooth palate, hint of blackberries, pepper and cinnamon, supported by a fresh and long finish with round and soft tannins.

Food pairing:

Great with all kind of meat dishes and French cheese.

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. At its best now and for the next 5 years.

Bottle Life:

Now to 2019