Joseph Castan
FINE WINE

SECRET DES GALETS

AOP Côtes du Rhône

RED

TERROIR • The Côtes du Rhône terroir is made up of stony soils with a high clay and limestone content. The vines benefit from a regular supply of water and at night receive the heat that was stored in the soil during the day. The gently sloping south-facing hills allow the grapes to attain good maturity.

WINEMAKING • After complete destemming, the Syrah, Grenache and Mourvèdre varieties are vinified traditionally with a two-week maceration in a temperature-controlled environment. A small quantity of Syrah is vinified by carbonic maceration to boost the fruit potential.

BLEND • 55% Grenache, 30% Syrah, 15% Mourvèdre

TASTING NOTES • The tasting opens with a delicate fruity nose with aromas of blackberries and blueberries. The wine is fresh on entry and then broad and warm on the palate. The tannins remain soft and silky, giving way to a fruity finish.

FOOD PAIRINGS • This wine will go perfectly with beef bourguignon or mature cheeses. *«But it will always be at its best when enjoyed in good company!»*

SERVING • Between 17 and 18°C.

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