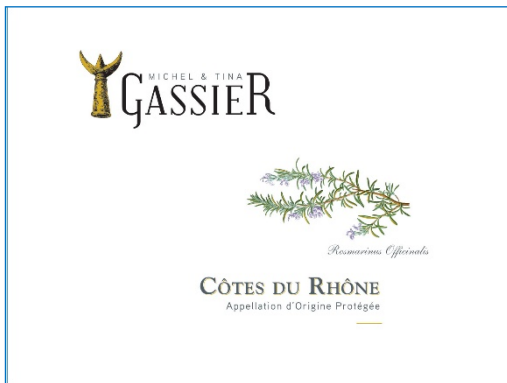


MICHEL & TINA GASSIER – COTES DU RHONE 2024



We have revisited this classic by looking for the fresh balance we love. The grapes are vinified and aged in concrete vats to preserve the purity of the fruit. This Grenache-based Rhone blend brims with bright fruit and a hedonistic and lively mouthfeel. It will go great with grilled meats, pizza and Mediterranean cuisine.

Terroir: Sourced from both sides of the Rhone. The right bank with its terroir of big pebbles and red clay give power and richness while the left bank, with its terroir of calcium rich white clay brings freshness and structure.

Varietals: 75% Grenache, 15% Mourvèdre & 10% Syrah

Vinification:

- The harvest is destemmed, not crushed
- Temperature controlled fermentation at 26°C (78,8°F) without addition of SO₂ and with racking
- Long maceration (5 weeks) submerged cap
- Aging in concrete vats for one year
- Bottling with minimal SO₂

Tasting Notes:

- *Appearance* : deep ruby red
- *Nose* : aromas of ripe black fruit, violet and licorice intermingle harmoniously
- *Taste* : full and velvety, it reveals flavors of blackberry, cassis and hints of thyme and rosemary. Its finish is endowed with a fine grain of tannin and a pleasant freshness

Aging Potential: Can be enjoyed now or cellar for 5 years.

Accolades :

89-91 pts – *Jeb Dunnuck 2025*

Food & Wine Pairing: serve between 16°C & 18°C (65°F).



cheeses	meats	seafood	garden	herbs	method	sauces
beaufort	lamb	tuna	eggplant	thyme	grill	asian
cheddar	beef	swordfish	red peppers	coriander	stir-fry	mushroom
goat	game	squid	fennel	bayleaf	stew	tomato



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