1.20

Cuvée Nature Côtes du Rhône 2014

Gold Medal to Challenge Millésime Bio 2016

We have been practising Biodynamic agriculture for seven years. We follow cosmic rhythms in the vineyard and in the cellars, always taking care to maximise harmony and balance.

For this 2014 vintage, a new force has been born in a beautiful plot of Grenache ! Pure and natural, it offers a beautiful generosity to this Côtes du Rhône which is 100% NATURAL, with the greatest respect for its fruit, without added sulphur of course!

Blend : Grenache

Area, yield and age of vineyard : 5 ha, 25 hl /ha, 60 years.

Terroir : BUISSON

The vineyard is located on the north-facing slope of the Raster and Cairanne hillside, at an altitude of 180 to 250 metres, with north-east/north-west expo- sure.

These very complex soils are composed of clay and limestone earth covered by pebbles of marine and alluvial origin.

The natural vegetation contributes to the aromatic complexity of the wines: Aleppo pine, white oak, viburnum, boxwood, rosemary, dogwood, thyme...

Aromas and serving temperature :

ce millésime 2014.... A dark cherry color bright. A nose that opens with notes of candied cherries, raspberry and garrigue. A fleshy mouth good density, fresh, for a late greedy and fruity.

une belle Grenache A fond wine to consume today, with grilled meats, spicy dishes such as couscous, tajine with candied fruit (apricots, lemons, onions ...) ...

Can be stored for 2 to 3 years.

pure et naturelle, Consume within two days after opening. Serve at 16 ° C.

A delectable wine to drink now, and can be kept for 2 – 3 years. Drink within two days after opening. Serve at 16°C.

Cultivation:

de la gourmandise.

sans soutre ajoute

NECRÉATION Koche

Biodynamics cultivation : in order to emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification ang ageing:

Long vinification in concrete vats, interspersed with careful remontages. Bottled en Spring to preserve the flavour and freshness of this cuvée.

DOMAINE ROCHE - AUDRAN - Vincent Rochette - ROUTE DE SAINT ROMAN - 84110 BUISSON - FRANCE contact@roche-audran.com - Tél. +33(0)4 90 28 96 49 - Fax : +33(0)4 90 28 90 96 - www.roche-audran.com