

LES VINS DE VIENNE Cuilleron & Villard & Gaillard

LIEUX-DITS AOP CÔTE-RÔTIE LE COMBARD



	schists continental prevailing with hot
Pruning:	and dry summers slopes facing south-east goblet pruning on echalas 10 000 vine stocks/hectare 70 vears
<u>Yeld:</u> <u>Grape varieties:</u>	40 hl/ha Syrah hand-picked
	<u>Traditional winemaking</u> from 2 to 3 weeks, fermentation with indigenous yeasts. <u>Winegrowing:</u> 12 months in French oak barrels 6 months in vats. Tangential filtration before bottling.
	600 bottles powerful, floral and vegetal with tobacco flavors
	Pigeon, Goose with truffles, Leg of lamb and Ventoux grisets 10-20 years



Le Combard : Single vineyard on the Côte-Brune on an outcropping mother rock bringing minerality and finesse

A PLACE, A WINE, A HALLMARK

A named locality corresponds to a strictly demarcated and identified area. Its history, its geological features and specific weather conditions make it a unique place. Each wine from a named locality possesses unique, distinctive characteristics.

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