



Le Hardi

(The Bold)

CÔTES DU RHÔNE VILLAGE

Grape Composition :

80% Grenache, 20% Syrah

Vinification :

Stainless steel and concrete tanks

Destemmed or not :

Destemmed

Fermentation :

20 days fermentation and maceration

Yeast :

Natural

Aging :

12 months Stainless steel and Concrete

Soil Composition :

Round pebbles on the surface, red clay and limestone soil

Exposition :

South facing plateau

Vine Age :

50 years old

Density :

4000 vines per HA

Harvest type :

Hand picked

Malolactic – yes/no :

yes

Residual sugar :

Less than 2 grams per litre

Alcohol percentage :

14%

Tasting notes :

Often described as a “Baby Châteauneuf du Pape”, this wine is rich, complex, yet approachable. We find red and dark fruits, cherries, spices and licorice on the nose and palate

Food pairing :

This wine is perfect with a juicy, succulent rib eye steak with mushrooms, and garlic potatoes or Italian inspired dishes such as lasagna, or chicken Milanese served with tomato pasta. This wine also marries very well with hard, aged cheeses, such as Comté

Cellaring :

5 to 8 years

