



Le Réveur

(The Dreamer)

CÔTES DU RHÔNE

Grape Composition :

80% Grenache, 20% Syrah

Vinification :

Concrete tanks

Destemmed or not :

100% destemmed

Fermentation :

15 to 20 days fermentation and maceration

Yeast :

Natural

Aging :

12 months in concrete tanks

Soil Composition :

Light clay and sandy soil, vines are situated on terraces

Exposition :

North facing

Vine Age :

40 to 45 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 :

13.5%

Tasting notes :

Crème de cassis, cherries, a lovely note of licorice on the palate, mixed with pepper and Asian spices

Food pairing :

" Le Reveur" is a wine that marries with a great range of food. Imagine yourself enjoying this wine with a lovely mixed plate of charcuterie and cheese, a gourmet pizza or something a little different like Peking duck pancakes. Yum !

Cellaring :

2 to 5 years

