

CÔTES DU RHÔNE AOP 'CARDINALICES'

2022 | Red Wine



France, Rhone

Demazet Vignobles

Case Size: 6

Deep color with garnet highlights. Complex, expressive aromas with hints of blackcurrant and cherry. A supple, round attack marked by the presence of sweet licorice and spices (slightly peppery). Tannins are present and well-coated, with good length.

Fresh, well-balanced finish.

Vinification:

Grapes are selected plot-by-plot based on vigour and ripeness. Two methods are used: mixed fermentation, with partial hot maceration (65–70°C) to extract color and aroma, and thermovinification, where the harvest is heated and pressed early to develop fruity, amylic notes. Fermentation lasts 4–15 days depending on the method, followed by malolactic fermentation, sulphiting, and blending to create a wine that is fruity, smooth, and consistent year after year.

Grape Varieties: Carignan| Grenache| Mourvedre| Syrah

Classification: AOP | **ABV:** 14% | **Closure:** Natural Cork