



## CÔTES DU RHÔNE ROUGE

Rhône Valley, France

Olivier & Lafont



[www.olivier-lafont.com](http://www.olivier-lafont.com)

### Method & Production

Harvest date determined by daily tasting for optimum maturity. The varieties are vinified separately. Maceration of around 3 to 4 weeks. Gentle cap punch-downs and pump-overs. 15% oak aging in 228L Burgundy barrels for one year, very low oak impact, the goal is to soften the tannins and bring more length to the mid-palate – the rest is aged in concrete tanks to preserve the fruit purity.

### Tasting Notes

Superb nose of raspberry liqueur, blackberry jam, herbal tones, and licorice. Intensely pure, full-bodied mouthfeel, good freshness, and a lengthy finish. This wine should continue to drink well for another 3-4 years.

### Food Matching

Braised or stewed red meat and root vegetables

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
OF0222	Côtes du Rhône Rouge	Mourvedre: 10% Syrah: 15% Grenache: 75%	2022	15.0%	Cork	6x0.75lt	No	No	Yes	No