



CÔTES DU RHÔNE ROUGE

Rhône Valley, France

Olivier & Lafont



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
Red Wine										
OF0223	Côtes du Rhône Rouge	Mourvedre: 10% Syrah: 15% Grenache: 75%	2023	15.0%	Cork	6x0.75lt	No	No	Yes	No