

RHONE

CÔTES DU RHÔNE VILLAGES: DOMAINE LES ASSEYRAS VIEILLES VIGNES

Domaine Les Asseyras

TASTING NOTES

A gem, starting with ripe black fruit, then here comes the spices, the minerality and suddenly smoothness settles in on silky tannins.

WITH FOOD

Beef

VINTAGE 2021

REGION Rhone

APPELLATION Côtes du Rhône Villages

GRAPES Grenache Noir, Syrah, Carignan

KEEPING Drink within 3 to 12 years of bottling.

VINIFICATION From a plot benefitting from strong sunshine. Traditional vinification with a long maceration lasting between 15 to 20 days with soft extracting methods. This is to make a wine that can be kept. The preservation takes place in vat then 6 to 8 months in wood before bottling.

VITICULTURE Made by a Independent Vineyard (Vigneron Independant)

BOTTLE 75cl

VOLUME 14.0%



DOMAINE LES ASSEYRAS

For 4 generations, Domaine Les Asseyras has repeated the gestures and know-how of their ancestors from their establishment in 1937. This seniority has given them a geographical extent.

Today the estate cultivates its lands from Tulette to Valréas, which gives their wines complexity, a palette, and a diversity of terroirs to give their wines their own unique flavours. Concerned about its environment, the Domaine has been converting to organic farming since 2023. It strives to conserve and develop biodiversity, both natural (plot edges) and domestic (within the plots).