

RHONE

CÔTES DU RHÔNE VILLAGES: DOMAINE DES AMADIEU RED

Domaine des Amadieu

TASTING NOTES

Warm and not heavy with red fruit flavours. The nose is lightly fruity, opening on fragrant spicy notes. Generous on the palate, it lingers for a very long time. This wine is made in small quantity, only 9000 bottles per year.

WITH FOOD

Grilled Meat, Pork

VINTAGE 2023

REGION Rhone

APPELLATION Côtes du Rhone Villages

GRAPES 70% Grenache, 30% Syrah

KEEPING Drink within 7 years of bottling.

VINIFICATION Soils are ploughed. The yield of the vineyard is controlled by bud removal. Vinification of each terroir or grape variety separately. Fermentation on skins for one to two weeks long with light must going-up and punching the cap down. Quick Maturing in stainless steel vat for 4 months with air-conditioning.

VITICULTURE Organic Wine, Biodynamic Wine

BOTTLE 75cl

VOLUME 14.0%



DOMAINE DES AMADIEU

Monsieur Houser is a passionate wine-grower who has dedicated himself to carrying on with the tradition established by the previous owners. His motto is 'quality not quantity'. Annual production does not exceed 40,000 bottles – and particularly highly recommended are the Côtes du Rhône Villages as well as the Cairanne Vieilles Vignes.