Tradition - Valériane

Côtes du Rhône Rouge AOP

6699

Supple & round



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60% Grenache - 40% Syrah



VINIFICATION AND **MATURATION**

Grapes are de-stemmed entirely, vinification is in concrete vat (temperature regulated between 25 and 30°C) with dailies pumping. Maceration takes 12 days and then, we do a moderate pressing. After malolactic fermentation, the wine is maturate one year in a vat, before bottling at the estate.



Ready to drink, ageing potential of 5 years.



TASTING 🔷



The wine is deep red, with purple hues. The palate has roundness with young tannins, where red fruits aromas and spicy notes confer to the wine a nice balance.

WINE AND FOOD PAIRING



Served at 16°C, this wine will perfectly pair with white meat, red grilled meat or meat stew (rosbif, leg of lamp, game stew) and matured cheeses.





The cuvée Tradition exists in white, rosé and red

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