

# Sélection - *Vieilles Vignes*

Côtes du Rhône Rouge AOP



82 Route d'Estézargues

30390 DOMAZAN

Tél : +33 (0)4 66 57 04 84

contact@domainevaleriane.com

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*The essence of our  
old vines*



## GRAPE VARIETIES

50% Syrah - 50% Grenache



## VINIFICATION AND MATURATION

Both grape varieties are blended since vatting and then vinified together in such a way to extract all their potential.

Grenache brings full-bodied and well-structured to the wine and Syrah gives intensity to its colour and aromatic richness.

After malolactic fermentation, the wine is matured one year in a vat, before bottling at the estate.



## CONSERVATION

Ready to drink, ageing potential of 5 years.

## TASTING



The wine is shiny, with a nice red cherry colour, aromas of jammed fruits and cherries with spicy flavours. The palate has roundness with fine and generous tannins, in mouth, we have spicy notes and a long finish.

## WINE AND FOOD PAIRING



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



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