

VALREAS CÔTES DU RHÔNE VILLAGES DOMAINE CAROLINE BONNEFOY







SOIL

Clay-limestone, very stony on the surface. Terroir of garrigue.



GRAPES VARIETIES

90 % Grenache, 8 % Syrah, 2 % Mourvèdre.



VINIFICATION

The grapes are harvested at full maturity. Maceration/fermentation of 4 weeks with gentle pumping over, alternated with delestage in order to keep a maximum of primary aromas and fatness while having a good tannic extraction.



TASTING

Deep red wine. The nose offers mixed aromas of violet and black olives. In the mouth, it is a generous and complex wine with present but round tannins to which a dominant of grenache gives notes of candied fruits.



FOOD AND WINE PAIRING

We advise you to taste it with game or marinated meats.

