

A.O.C côtes du rhône



At the heart of the Rhone Valley nestle small plots ideally exposed. It is thanks to this exceptional terroir and know-how passed over generation that this authentic Côtes du Rhône was developed.

Tasting:

The harmonious blend of grape varietials gives to this wine finesse and balance.

Intense and deep ruby red color.

The nose reveals aromas of red fruit and spring flowers.

His mouth is generous, round and well concentrated with red fruit.

This flexible and generous wine tasted pleasantly over meat sauce (red or white), roasts and poultry. It will reveal its unique taste accompanying cheeses, including soft cheese (sheep, goat ...).

Technical elements:

Main terroirs: Clay and limestone and pebbles

Website: www.lescombesdesaintsauveur.com