



# AOP Côtes du Rhône, Croix Valong 2022, 75 CL, Rouge

AOP Côtes du Rhône, Vallée du Rhône, France

### **PRESENTATION**

This special cuvée is produced using grapes from specific parcels of land held by four different growers. Production is limited to 30 Hl/Ha. The parcels are visited every ten days from early July until harvest time in order to verify a number of criteria concerning the balance of the fruit. Legend has it that a rich landowner was extremely jealous of the neighbouring Papal vineyard, which was bordered by standing stones carrying the papal key insignia. The landowner thus marked the boundaries of his own property, situated between two valleys, with high stone crosses. Whilst no trace of these markers remains, we have chosen this name for our latest and most special selection; winning multiple awards, the wine is itself becoming something of a legend.

### **TERROIR**

Semi pebbly soil.

## WINEMAKING

Long vating during 30 days. Partly vinified in oak barrels.

## **VARIETALS**

14 % VOL.

Grenache noir, Syrah, Carignan

## **SERVING**

to be served at 15/16°C

### **TASTING**

Robe: deep red. Bouquet: jammy fruit, truffle and brushwood scents. Palate: soft spice notes (vanilla and cinnamon), supported by generous, full-bodied tannins.

## **FOOD PAIRINGS**

roasted meat and poultry, soft cheeses.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bourgogne Caractère							750			3 373 160 043 987	3 373 160 143 984
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamet (cm)	er Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1.23	7.6	820	29.4	8.14	30 x 25 x 16.8	170 x 120 x 80

