

# VIGNOBLES



AOC 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**

Grenache noir, Syrah

14.5 % ALC./VOL. % VOL.

# 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**

game birds, marinated meat, soft cheeses.

Type of bottle										Bottle barcode	Case barcode
Burgundy Ecova tradition feuille morte							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)	BtI height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.23	7.6	820	29.4	8.14	30 x 25 x 16.8	EURO 170 x 120 x 80
Palette universelle	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 diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1.23	7.6	873	29.4	8.14	30 x 25 x 16.8	VMF 140 x 120 x

