



### DESCRIPTION

**Appellation AOP Côte du Rhône :** The Côte du Rhône is known for its rich and varied terroirs under a scorching sun. Château Juliette guarantees you a very fruity wine that is both generous and fine. A real pleasure wine.

**Climate :** Mediterranean, rocked by the mistral which cleanses it. Summers are hot and dry, interspersed with stormy episodes that are sometimes violent. Winters are mild. Precipitation is infrequent and snow scarce.

**Grape varieties :** Blend of Grenache, Syrah and Cinsault

**Alcohol degree:** 14% vol

**Terroir :** The different types of soil are composed of alluvial clay-limestone terraces, clay, etc.

**Harvests :** The harvest is done 100% manually on a specific date which guarantees phenolic maturity. Sorting of the harvest, collection at the cash desk.

**Vinification :** Each plot is vinified separately in order to guarantee maximum precision during assembly. The grapes are destemmed and vinified in stainless steel vats. 2 to 3 weeks of maceration with temperature control. Gentle pumping over is carried out as well as manual or foot punching down to delicately extract the aromatic substances, coloring matters as well as tannins.

**The é lifting :** The wine is aged in stainless steel tanks.

### TASTING NOTES

**Color :** carmine red.

**Nose :** aromas of red fruits (blackcurrant, red fruits and violet), spices (liquorice, gray pepper).

**Palate :** the tannins are firm and silky, freshness and a good length.

**Pairings :** grilled meats, white meats, cold cuts

**Musical accord :** Opera by Carmen (Georges Bizet)

**Tasting temperature :** 17-18 ° C.

**Keeping :** 3 to 5 years.