

Sarment Doré

Côtes du Rhône

THE CÔTES-DU-RHÔNE SARMENT DORE IS MADE FROM A BLEND OF SYRAH (MAJORITY) AND GRENACHE GRAPES, WHICH COME FROM A SMALL VILLAGE IN THE ARDÈCHE REGION. THE VINEYARD'S SOUTHERN EXPOSURE ON STEEP GRANITE HILLSIDES PROVIDES THE BEST GROWING CONDITIONS FOR THE VINES. AVERAGE PRODUCTION IS 5,000 BOTTLES PER YEAR.



TECHNICAL INFORMATION

APPELLATION: CÔTES-DU-RHÔNE

SOIL COMPOSITION: GRANITE

VARIETAL(S): APPROXIMATELY 60% SYRAH, 40% GRENACHE

ALCOHOL: 13.5%

TASTING NOTES

THE SARMENT DORE'S DEEP COLOR HAS A DARK, PLUM-LIKE HUE. THE NOSE IS CLASSICAL SYRAH, WITH BERRY FRUIT, VIOLET AND LICORICE. IT HAS A FULL, ROUNDED PALATE WITH DELICATE TANNINS, MAKING IT A UNIQUE WINE IN THE CÔTES-DU-RHÔNE APPELLATION.

WINEMAKING

IT IS A MEDITERRANEAN CLIMATE WITH A PREVAILING "MISTRAL" WIND. THIS HARSH WIND, BOTH NECESSARY AND BENEFICIAL TO THE VINES' DEVELOPMENT, IS CAUSED BY THE DIFFERENCE BETWEEN THE SOUTHERN AND NORTHERN RHÔNE'S ATMOSPHERIC PRESSURES. HIGHLY SEASONAL RAINFALL, HOT TEMPERATURES AND ABUNDANT SUNSHINE ARE ALSO CHARACTERISTIC OF THIS REGION. ALL THE GRAPES ARE DE-STEMMED AND FERMENTATION AND MACERATION TAKE PLACE IN CLOSED VATS FOR APPROXIMATELY 15 DAYS. DAILY PUMPING OVER ENSURES PROPER EXTRACTION. FERMENTATION TEMPERATURE IS CONTROLLED BETWEEN 82°F AND 86°F (28°C AND 30°C). AFTER DE-VATting, PRESSING AND RACKING, MALO-LACTIC FERMENTATION IS CARRIED OUT IN STAINLESS STEEL VATS. THE WINES ARE KEPT IN VATS TO PRESERVE FRUIT AROMAS. THEY ARE RACKED REGULARLY IN ORDER TO ALLOW THEIR COMPONENTS TO STABILIZE NATURALLY. THE "SARMENT DORE" CUVÉE IS BOTTLED AFTER EIGHT MONTHS OF AGEING.



SELECTED BY JEREMY MARTIN

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