

Sarment Doré

THE CÔTES-DU-RHÔNE VILLAGES 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.

Côtes du Rhône Villages



TECHNICAL INFORMATION

APPELLATION: CÔTES-DU-RHÔNE VILLAGES

SOIL COMPOSITION: GRANITE

VARIETAL(S): GRENACHE: 60% SYRAH: 20% CINSULT: 10%

JUST 20% OF THE CÔTES-DU-RHÔNE VINEYARD IS ENTITLED TO ADD THE WORD 'VILLAGES' AFTER THE WORDS 'CÔTES-DU-RHÔNE'. THESE ARE THE BEST VINEYARD SITES.

TASTING NOTES

DARK RUBY COLOR, WITH PURPLE REFLECTIONS. INTENSE NOSE OF MACERATED CHERRIES AND LICORICE IN THE MOUTH THE WINE IS FULL-BODIED WITH A GENEROUS ATTACK, A PLEASANT FRESHNESS AND ELEGANT TANNINS. THIS WELL-BALANCED WINE SHOWS A TYPICAL EXPRESSION OF SOUTHERN RHÔNE WINE WITH THYME AND ROSEMARY AFTERTASTE.

SELECTED BY JEREMY MARTIN



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, MALOLACTIC 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.