

Cotes du Rhone Rouge 2015, Heritage



Technical Data	
Country	France
Region	Southern Rhone
Appellation	Cotes du Rhone
Producer	Heritage
Founded	1980
Farming	Sustainable
Vineyard Age	25 years
Varietal(s)	Grenache, Syrah
Soil Type	Sandstone, granite
Alcohol	14.5%
Residual Sugar	0.1%
Acidity (g/L)	6.0
pH	3.5
Fermentation	conventional/stainless steel
Aging/Maturation	12 months in used oak

Producer Description

All of our wines are wonderful expressions of their local "terroir" but this goes further with expressing the long traditions and heritage of the Southern Rhone. This is a special "cuvee" produced each year by a collaboration of family vigneron whose vineyards are mainly on the minerally slopes of the Dentelles de Montmirail. The result is a rich, deeply flavored, and food friendly wine that follows the traditions of local wines that have been enjoyed for centuries in this area.

Tasting Notes

The blend in 2015 was 80% Grenache and 20% Syrah and it produces aromas of rich cherries, ripe plums, and strawberry compote. Flavors include black currants, blackberries, and hints of wild herbs. There is a rich saturating mouthfeel, good balance across the palate, and an interesting finish with somewhat dry but "grippy" tannins.

Food Pairings

Food pairings would include filet mignon, New York steak, rib eye, roast beef, short ribs, beef stew, other grilled meats such as veal chops or pork chops, Asian beef dishes, vegetable stir fry, medium curries, vegetable casseroles, grilled vegetables, and hard cheeses.