



# Le Charmel

## CÔTES DU RHÔNE

### — AOP Côtes du Rhône —



**VARIETALS:** 70% Grenache, 30% Syrah

**REGION:** AOP Côtes du Rhône, France

**TERROIR:** The soils are dominated by bound pebbles mixed in a chalky sand-clay soil, which dates from the Miocene and Ice-age period (- 6 to -18 million years). These soils are poor and free draining, allowing the vines to struggle and produce concentrated grapes. The region also benefits from the largest number of sunshine hours of France, important for photosynthesis and the ripening process. The northern wind, called “Mistral”, blows up to 100 days a year, keeping the vines clean and healthy.

**WINE GROWING:** The vines are planted with a high density of 4000 per hectare, making them struggle with each other for resources. Limited amounts of fertilizers are used, only enough to maintain balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yields are kept at a low levels in order to produce high quality grapes. This is done by hedging, leaf-thinning and green harvesting.

**WINEMAKING:** The harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by a pre-fermentation cold-soak at low temperature to extract more primary aromas. The extraction of aromas, tannins etc. is enhanced by cap punching and pumping over of the juice. Micro-oxygenation is utilized to obtain a perfect balance in the tannic structure of the wine. The vinification is done at controlled low temperatures.

**CERTIFICATION:** The wine is HVE certified, this means the estate is highly ecologically friendly: erosion is avoided, biodiversity is enhanced, the microbes in the soil are developed. This approach is not only ecologically friendly, but also increases the terroir expression and therefore the complexity of the wine.

**TASTING:** Beautiful ruby red color with purple hints. Nose of violets, cherry, spice and ‘garigue’ notes. The palate is fruit-driven, dominated by cherry and plum, followed by chocolate and fine tannins. Good concentration, with pleasant roundness and long finish.

**FOOD PAIRING:** Serve at 60–65°F. It is ideal with BBQ, burgers or any red meats as well as firmer cow cheeses and mushroom-based dishes.

**AGEING POTENTIAL:** Drinking well now and will improve with short-term bottle aging to a maximum of 5–7 years.

**ALCOHOL:** 14.5%

UPC: 0 89832 41210 6  
750ml/12pck

