UN AIR DE REMEJEANNE

RED

2024

CÔTES DU RHÔNE

TASTING NOTES

Wine with a pretty light ruby and purple color.

The nose offers an explosion of red fruits with notes of raspberry but also floral notes of lilac and violet.
The wine, on the palate, is crisp, fresh and fine. Evolving with roundness, around supple tannins, a controlled generosity, an aroma of wild strawberries, but also a minerality. It is a very digestible wine.

Serve around 14° with your spring or summer dishes, such as tomatoes in salads or roasted, barbecues, asparagus or pea dishes or with spicy cuisine.
To drink within 2 to 4 years.

GRAPE VARIETIES

Grenache (70%)
Syrah (30 %)

TERROIR

Loess sur roche de grès calcaire
Vignes de coteaux de versant Sud et Est à 250 m d'altitude

IN THE VINEYARD

Certified organic agriculture
Gentle pruning respecting sap flows
Use of natural composts
Green manures
Strict debudding

IN THE WINERY

Manual harvesting and manual grape sorting
Indigenous yeasts
6 to 8 days of maceration, partly in whole bunch
Fermentation without added sulfites

MATURING

Aged 6 months in concrete tanks
2g/l added sulfites after malolactic fermentation and adjusted later if needed at bottling
Unfiltered / Unfined
Bottled and stored in our winery at constant temperature until shipment

Domaine la Réméjeanne – Cadignac – 30200 SABRAN Tél : 04.66.89.44.51 contact@remejeanne.com www.domainelaremejeanne.com