



COQ Ô VINO

Côtes du Rhône
Organic certified

Our Côtes du Rhône wine calls Petit Châteauneuf Gardois home and gets all its tipycity from the right bank of the river.



Production region : Rhône Valley

Terroirs of St Victor La Coste, St Laurent des Arbres, Lirac

Soils : limestone & rolled pebbles

Grapes varieties : 40% Grenache, 30% Carignan 30% Syrah

Harvest : manual

Vintage : 2018

Alcohol : 13 %

To be served : 12- 14°C

Winemaking process :

Handpicking between September 7-23, 2018. Fermented with indigenous yeasts for a 3-week maceration in concrete tanks (30% of whole bunches). Daily pumping in the beginning of the process until reaching 1020, then every other day until the end of the alcoholic fermentation.

Malolactic fermentation and racking with small dose of sulfites (3g/hl). Second racking in February and sulfite adjusting to reach 15ppm free SO₂.

No fining and no filtering before bottling.