



Wijnfiche

Domaine Saint Amant – Les Clapas | Côtes du Rhône France (RHONE) – 2020

Vinification

The grapes are harvested by hand at the end of September. This is thanks to the height of the vineyards, 500 to 600 m above sea level, 3 weeks later than in the lower plains. Fermentation starts spontaneously in temperature-controlled cuves, both alcoholic fermentation and malolactic fermentation. After this the wine will mature for 1 year in cuves.

Taste

Dark garnet red color. On the nose tones of red fruit, cassis and blackberries, also herbs and a hint of garrigue. Medium bodied and soft with fruity impressions. A smooth mouthfeel with a little more acid than other Rhône wines due to the higher vineyards. Fruity and fresh wine with a slight spiciness and after evolution notes of liquorice.

Food pairing

Steak, BBQ, Cheese - cheese pater, Charcuterie

General information

Type: Red wine

Grape varieties: Syrah (50%), Grenache (50%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 15-16°C

