



RED CÔTES-DU-RHÔNE DOMAINE DES CARABINIERS

Grape varieties: 50% Grenache, 25% Syrah, 15% Mourvèdre, 10% Cinsault

Average age of the vines: 40 years

Soil type: sand and colluvium

Alcohol percentage: 13 %

Total SO2: 60 mg/L

Vinification: we harvest at night to prevent oxidation, avoid the use of SO2, keep the freshness and protect the aromas of the grapes. Fermentation is based on natural yeasts and is maintained at a temperature of 28°C (82°F) to preserve the fruit aromas in the wine.

Eye: deep crimson color

Nose: violet and licorice

Palate: powerful wine with red fruit notes and spice, rounded with a velvety texture

Wine & food pairing: to be enjoyed all year long with grilled meat, salads, risottos and spicy food.

Service: 18-20°C (64-68°F)

Certifications: ECOCERT, DEMETER, NOP, BIOSUISSE

Biodynamic Wine

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