



CÔTES-DU-RHÔNE RED ++-- SULFITE FREE

Grape varieties: 50% Grenache, 50% Syrah

Alcohol percentage: 13 %

Total SO₂: 0 mg/L

Vinification: we harvest at night to prevent oxidation, avoid the use of SO₂, this keeps the freshness and protect the aromas of the grapes. Fermentation with natural yeasts at a maintained temperature of 28°C (82°F) to extract and keep the fruit aromas. No added sulfites!

Eye: deep red color

Nose: red fruits aromas

Palate: red fruits and spices flavors. Fine and well integrated tannins

Food & wine pairing: excellent as an aperitif, on grilled meat and fish and on red fruit desserts

Service: 18-20°C (64-68°F)

Certifications: ECOCERT, DEMETER, NOP, BIOSUISSE

Biodynamic Wine

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