



TERROIRS The Cortellinis farm 30 ha (75 acres) of classic Southern Rhone grape varieties in the rocky, limestone vineyards of Saint Hilaire d'Ozilhan and Castillon du Gard.

FARMING Certified Organic

GRAPE VARIETALS 60% Grenache, 30% Syrah, 10% Cinsault

VINE AGE Planted in 1996

AVERAGE YIELD 42 hectoliters per hectare

WINEMAKING The Cortellinis both harvest and sort by hand, ensuring that only the best grapes make it into the wine. The grapes are 100% de-stemmed, undergo a cold soak up to three days, ferment on native yeasts for 10 days in temperature-controlled stainless steel tanks. After malolactic fermentation, the wines are racked into traditional concrete tanks to mature for nine months before an unfinned and unfiltered bottling.

TASTING NOTES Easy-drinking red with a soft and supple texture. Its spicy notes of licorice, black olives (tapenade), red and dark berry fruit offer intense aromatics and a rich mouth-feel, coupled with a firm and fine tannic finish.

ANNUAL PRODUCTION 20,000 bottles or 1,667 cases

