



**ALAIN JAUME & FILS**  
*Depuis 1826*

## CÔTES-DU-RHÔNE RÉSERVE GRAND VENEUR - *ROSÉ - ROSÉ* - 2013

DÉCOUVREZ  
LA PRESSE DE CE VIN



### Soil type

The Côtes du Rhône is made from various type of soils, but it mostly comes from limestone terraces with sand and red clay. This give to the “Reserve” an extraordinary richness and complexity with a mediteranean style.

### Grape variety

Grenache noir,  
Syrah,  
Mourvèdre.

### Winemaking & ageing

A part is drawn off the skins technique with short maceration and the other part is from direct press. Fermentation in stainless steel at cool temperature. Bottling 5 months after harvest.

### Tasting

Salmon-pink colour, clear and brilliant. The nose is fruity and spicy, reminiscent of wild strawberry and fine Provençal spices. The palate is full, well-balanced and fruity, with a long, fresh finish. A beautiful and delicate rose which is a great example from the Rhone.

### Advices

Best between 6 months and 2 years. To be served at 8°C.