



Coquillade Rouge

AOP VENTOUX

Dark red, Mediterranean and delicate — our Coquillade Rouge is a Ventoux red wine par excellence with a future and aging potential. Warm and harmonious, it embodies the terroir of our region.

YEAR	2023
GRAPE VARIETIES	52% Grenache 48% Syrah
ALCOHOL	14.5%
BOTTLE SIZE	0,75L
DRINKING TEMPERATURE	15-17°C
AGEING POTENTIAL	10-12 Jans
AWARDS & CERTIFICATES	 

TASTE PROFILE	<i>Red by Excellence</i> In the glass, the wine is dark red with blue-violet reflections. Hints of plums and blackberries quickly come to mind, which are reinforced by the wine's bouquet. The nose is fine and delicate in its fruit, very intense and aromatic, with lots of cherry and red berries, but also undergrowth and sloe. Rich and dense. The whole is underlined on the palate by a firm and ripe tannin structure. Garrigue and black olives set the tone here. Mediterranean richness and chocolate exoticism with fine and fresh acidity despite the high ripeness determine the finish. Extremely tasty. Wonderfully intricate and dancing, warm and harmonious.
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TERROIR

Weathered limestone with a high iron content gives the soils the characteristic red colors. The lowlands consist of erosion deposits from these layers, enriched with mostly oxidized alluvial layers from the Alps, which are responsible for the gray tones. Occasionally sandy to loamy-sandy.

VINIFICATION

The grapes, harvested by hand in small containers early in the morning, are destemmed after a night in a refrigerated container, sorted and transferred to stainless steel tanks for maceration and alcoholic fermentation, where they are fermented at a controlled temperature with the vineyard's own yeasts. This gentle processing preserves the exceptional fruitiness and fine tannin structure of the wine, which is fermented spontaneously at a controlled temperature in stainless steel tanks with the vineyard's own yeasts. The color is extracted by gentle remontage and pigeage. The wine then matures for 18 months in tonneaux and in concrete eggs, where malolactic fermentation also takes place.