



Coquillade Rubis

AOP VENTOUX

Deep dark, ruby red and seductive - our Coquillade Rubis is an elegant, sweet red wine made from the Caladoc grape. Its natural sweetness, texture and fruit evokes port.

YEAR	2023
GRAPE VARIETIES	100% Caladoc
ALCOHOL	17%
BOTTLE SIZE	0,5L
DRINKING TEMPERATURE	10-12°C
AGEING POTENTIAL	10 Jahre
AWARDS & CERTIFICATES	 

TASTE PROFILE

A piece of jewelry

In the glass, the wine is a dark ruby red. A firework of red fruit aromas unfolds on the nose: Amarena cherries, red currants, blackberries, sloes and plums are downright beguiling. Its great velvety texture is evident on the palate, accompanied by a well-integrated sweetness that evokes associations with chocolate, ripe plums and blackberries. A liquor wine that inspires and is not only recommended as a food companion.



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, are destemmed after a night in a refrigerated container, sorted by hand and transferred to stainless steel tanks for skin contact and alcoholic fermentation at a controlled temperature with the vineyard's own yeasts. As for a classic Vin de Liqueur, the alcoholic fermentation is stopped by adding brandy to preserve the natural fruit sweetness. The wine then matures for 12 months in barrels.

FOOD AND WINE PAIRING: A REAL TEMPTATION

An excellent companion with high-quality lamb and wild dishes of classic cuisine, particularly convincing with spicy, matured blue cheese as well as with desserts based on dark chocolate, or simply to enjoy as itself.

