



CÔTES DU RHÔNE

« La Grand Comtadine »

ORIGIN

Southern Rhône, France

APPELLATION

AOC Côtes du Rhone

VINEYARD

25-years-old Grenache and 15-years-old Syrah vines planted in clay-limestone soils

BLEND

65% Grenache
35% Syrah

WINEMAKING

Hand-harvested grapes, de-stemmed & sorted in the vineyard and again at the winery. Long-vatting for 25-days to maximize extraction in temperature-controlled tanks.

AGING

Aging is done in subterranean cement tanks for several months before bottling.

Yves Cheron's Côtes du Rhône "La Grand Comtadine" is a delight of a wine, an easily accessible Côtes du Rhône that will shine in any setting. Cherry-red in appearance, the wine reveals a nose of ripe red fruit with some deeper hints of spices and olives. **Grenache** and **Syrah** express their clay-limestone terroir with grace and elegance, Grenache contributing structure and body while Syrah teases out a full aromatic range of spices and Mediterranean herbs

Located in the Rhône region in southeastern France, the winery of La Grand Comtadine was built in 1929 and had two adjacent hectares of vineyards. The origin of the vineyards on and surrounding the property predate the devastating 1860's blight of Phylloxera. The upkeep of the vineyards was further affected by economic hardship, the First World War and its aftermath.

Denis Cheron, originally from Burgundy's Côtes du Nuits, fell in love with the region and its potential and bought La Grand Comtadine in the 1960's. Using his knowledge of Burgundian winemaking practices, Denis improved the conditions of the vineyards. His efforts were rewarded with healthy, quality grapes that had developed finesse and showed the terroir in the glass. Today Yves, Denis's son, has implemented rigorous vine management, lower yields, hand-harvesting and sorting and equipped the winery with state-of-the-art equipment. The results are wines of quality, in lower quantities, that are truly representative of their terroir.

ACCOLADES

2017 – Wine Advocate - 88/90 points

