

DOMAINE
CHAMP-LONG



CÔTES DU RHÔNE RED
« Terre de Saïres »

Varieties : Grenache 50%, Syrah (Shiraz) 50%

Soils : Sandy clay slopes, south-east exposure.

Age of the vines : 20 to 30 years.

Yield : 40 hectolitres/hectare.

Vinification : manual harvesting, de-stemming, crushing, fermentation at 26° in concrete vats, racking, daily pumping over. Long fermentation (1 month) for a powerful and structured wine.

Ageing : 18 months in concrete vats.

Tasting : Bright garnet colour, aromas of red fruit (raspberry, wild strawberry), crushed cherries, with notes of liquorice. A structured palate with delicate tannins, freshness and lovely length.

Matching with food : Pavé of beef, grilled duck breast, rack of lamb with thyme ...

Serving temperature : 16°

Cellaring : 5 years

JEAN-CHRISTOPHE GELY - VIGNERON

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