

DOMAINE
CHAMP-LONG



CÔTES DU RHÔNE RED
« Terre de Saône »

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

Soils : Sandy clay slopes, south-east exposure.

Age of the vines : 10 to 30 years.

Yield : 40 hectolitres/hectare.

Vinification : manual harvesting, de-stemming, crushing, fermentation at 25° in concrete vats, racking, daily pumping over. Long fermentation (1 month) for a powerful and structured wine.

Ageing : 1 year 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

DOMAINE CHAMP-LONG - 1900, Chemin de Champ Long - 84340 Entrechaux - France
Tél. 04 90 46 01 58 email : domaine@champlong.fr - web : www.champlong.com