



Producer: Marquis de la Crea

Region: Rhone Valley/France

Vineyard Locations: area south of Lyon towards Marseille

Appellation: Cotes du Rhone

Soil: blue-clay, and chalk soil. The soil imparts great depth and minerality to the wine

Vintage: 2008

Grape Variery: grenache 70%, syrah 30%

Average Age of Vines: 20-25 yrs

Density of Plantation: 4-6,000 vines/ha

Canopy Management: leaf pruning, stem trimming, shoot thinning

Harvest: traditional with hand sorting, early morning

Yield: 45-50 hl/ha

Vinification: the grapes are destemmed, lightly crushed and fermented with yeast, they undergo long vatting in order to fully extract the concentration achieved in the vineyard and to maximise the refinement of the phenolic constituents.

Ageing: drink now, maximum of 4 yrs ageing

Notes:
colour: deep red
Nose: aromatic with hints of ripe fruits
Taste: dense tannins, some finesse and elegance with spicy flavours

Alcohol by Volume: 13%

Wine Maker: Raoul Khanafer/Olivier Venot