

#### Grapes

60% Grenache  
35% Syrah  
5% Marselan

#### Region/Appellation

AOP Côtes-du-Rhône

#### Alcohol by volume

14.50%

#### Residual Sugar

1 g/l

#### pH

3.63

#### Total Acidity

4.84 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

25/04/2024

# Côtes-du-Rhône Collection Bio Adunatio Rouge 2020 6x75cl

## Winemaker Notes

This wine is full bodied, rich with silky tannins and plenty of red fruit aromas.

## Vineyard

The terrain is made up of Villafranchian terraces (smooth round pebbles). The plots are located in the Gard at the crossroads of the Papal Palace in Avignon and the famous Roman aqueduct "Le Pont du Gard".

## Winemaking

The grapes are de-stemmed and go into concrete tanks. The temperature of fermentation is controlled to preserve varietal aromas. Short gentle pumping over at regular intervals throughout the day in order to extract aromas, colouring matter and tannins. Post fermentation maceration lasts around 3 weeks. The decision on when to remove the wine from the vat is based on tasting the wine. The wine is aged in concrete tanks and bottled at the end of the spring that follows the harvest.

## Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

## Food match

Grilled and Roasted Red Meats

Rabbit with olives and gnocchi

