

Grapes
Grenache
Syrah

Region/Appellation
AOP Côtes-du-Rhône

Alcohol by volume
14.5%

Residual Sugar
0.75 g/l

pH
3.73

Total Acidity
4.84 g/l

Drinking Window
2025 - 2026

Tasting note printed
24/12/2025

Côtes-du-Rhône Collection

Bio Adunatio Rouge 2023

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

This fine season, with its dry start, cool spring and moderate heat until August, combined with good vineyard management, enabled the Grenache grapes to reach excellent ripeness. Early tasting of the grapes revealed aromas of fresh fruit with hints of strawberry and black cherry, heralding a great vintage for this variety.

Food match

Rabbit with olives and gnocchi

