



Côtes du Rhône « Oracle » Red



A bit of Counoise? Sure, why not...

An unusual blend incorporating Counoise, one of the Rhône Valley's traditional older varieties. Counoise is originally from the Vaucluse area and gives elegant, fruity, supple wines; sadly, its popularity is beginning to wane.

Crisp, crunchy ripe fruit, baking spices and velvety-smooth tannins; perfect balance, with an extended, mineral, slightly saline finish.



A fresh, generous **terroir**, with soils of clay and stony sand. Vines grow on terraces exposed to the midday sun and the Mistral wind.



Grape Varietals: Grenache, carignan, counoise



Winemaking:

Harvested by hand

Grapes are destemmed, crushed and cold-soaked for 12-48 hours

Alcoholic fermentation is started with native yeasts and continues at moderate temperatures (24-28°C) for around 15 days with regular pump-overs

Aged in concrete tanks on fine lees for 9-12 months



Wine-Food pairings:

Duck breast with 3 types of pepper

Ratatouille of Mediterranean vegetables

Shoulder of lamb with Thai spices

Tian of aubergines and tomatoes with basil

Sea trout in red curry sauce wrapped in banana leaves.

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