



## 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, counoise, carignan, syrah



### **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.