

Notre Dame de Cousignac

Côtes du Rhône AOC

63% Grenache, 32% Syrah, 5% Counoise

Tasting Notes:

Produced from 100% estate-grown fruit, the bouquet is defined by aromas of red currant and blackberry, complemented by licorice notes. Hints of Herbes de Provence, such as dried thyme, oregano, rosemary, and sage, add depth. Full in body, bright flavors of red fruits linger on the palate, as does a subtle hint of mint. Excellent with grilled meats, particularly ribs, and hearty beef stews, this wine is approachable upon release, but will reward additional cellaring of up to 7 years.

Vineyards:

Region: Côtes du Rhône, Rhône, France
Training Method: Gobelet & cordon
Soil Composition: Varied- from grey-blue marl in Bas Cousignac, loess from le Plan, clay with pebbles from Chatay & Libian, and red clay with limestone from Salivaud
Elevation: 150 meters
Exposure: Eastern & western
Practices: Sustainable

Winemaking:

Harvest:
Date: Overnight in late September
Method: Manual & mechanical
Fermentation:
Pre-fermentation: Destemming followed by cold pre-fermentative maceration for 3 days
Container: Cement vats & stainless steel tanks
Temperature: Below 25° C to preserve the freshness of the fruit
Duration: 15-30 days depending on the varietal using natural yeasts
Malolactic: Full

Aging:

Container/Cooperage: Cement vats & stainless steel tanks
Duration: 12 months

Technical Data:

Alcohol: 14.5%
Residual Sugar: < 2.5 grams/liter
Acidity: 2.9 grams/liter



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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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