



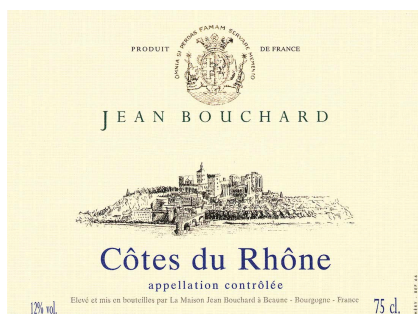






## Côte du Rhone

TERROIR	
	<i>Geographical origin</i> Southern Rhone Valley.
	<i>Soil</i> The soils are composed of limestone and chalky marl with ancient alluvial deposits.
	<i>Varietal</i> Blend of grape varieties.
	<i>Vinification</i> We practice a semi-carbonic maceration thermoregulated at 25°C. The wines are matured in vats in order to preserve the fruit.



TASTING NOTES	
	<i>Visual</i> Beautiful garnet red color.
	<i>Nose</i> The nose is fresh with a good fruit character of black berries, spices and licorice.
	<i>Palate</i> On the palate, it is supple and round with a good balance.

SERVING	
	<i>Enjoy with</i> It goes well with red meat, barbecued meat and poultry.
	<i>Serving temperature</i> Serve at 14°C
	<i>Cellaring</i> From 3 to 5 years.

**JEAN BOUCHARD**

6 bis, Boulevard Jacques Copeau – 21200 Beaune FRANCE  
 Tel: +33 (0)3 80 24 37 27 – Fax: +33 (0)3 80 24 37 38 -  
 contact@jeanbouchard.com  
 www.jeanbouchard.com