

# LA RENJARDIÈRE

Côtes-du-Rhône A.O.P.



## REGION

France / Vallée du Rhône

**GRAPE VARIETY** Grenache / Syrah / Mourvedre / Cinsault

**OWNER** Famille Dupond

## ESTATE

In 1880, Joanny Dupond decided to plant a Renjardière vineyard to the north of the Châteauneuf-du-Pape appellation. The estate was originally covered by an oak forest and scrubland. Five generations later and spurred on by the success of La Renjardière, Hervé Dupond decided to expand production by setting up new partnerships with winemakers and friends in the region.

## SOIL & VINEYARD

The soil is made up of sand, clay and limestone with round pebbles on the surface. The terroir is similar to Châteauneuf-du-Pape.

## VINIFICATION & AGEING

Grapes sorted and destemmed, with maceration in cement vats for about 15 days. Aged in cement vats for 10 months.

## TASTING NOTES

Aromas of red fruit, raspberry and blackberry with notes of pepper and spice. Good persistence in the mouth with well-blended tannins.

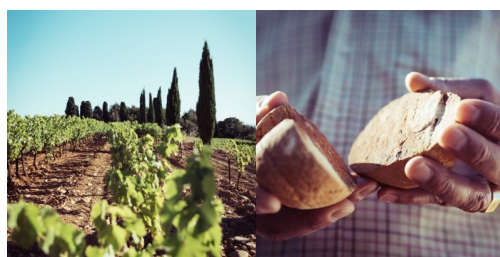
## FOOD & WINE PAIRINGS

Leg of lamb, beef bourguignon, grilled chops with rosemary.

VEGGIE : Vegetable terrine.

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years



The vineyard

Soil with round pebbles

## KEY FEATURES

- Vines managed using organic farming methods
- Situated on the same terroir as Châteauneuf-du-Pape
- Red band on the label since 1960

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