

LA RENJARDIÈRE

Côtes-du-Rhône Villages Bio A.O.P.



REGION

France / Vallée du Rhône

GRAPE VARIETY Grenache / Syrah / Mourvedre

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 black fruit and blackberry with notes of pepper and spice. Rich and structured in the mouth.

FOOD & WINE PAIRINGS

Pork fillet with black olives or beef stroganoff.

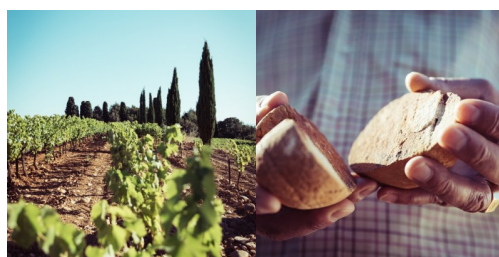
VEGGIE : Tapenade with crunchy vegetables.

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

• 2015 Vintage - 87/100, Wine Spectator magazine June 2017



The vineyard

Soil with round pebbles

KEY FEATURES

- Certified organic farming
- Situated on the same terroir as Châteauneuf-du-Pape
- Green bar on the label

La Renjardière - La Terrière - 69220 Cercié - T (0)4.74.66.77.80

www.terroirs-et-talents.fr - info@terroirs-et-talents.fr