

**Domaine Saint Amant – Les Clapas |
Côtes du Rhône
France (RHONE) – 2022**

Vinification

The grapes are hand-harvested at the end of September, which is three weeks later than in the lower plains, due to the vineyard's altitude of 500 to 600 meters above sea level. Fermentation starts spontaneously in temperature-controlled vats, including both alcoholic and malolactic fermentation. The wine then matures for another year in vats.

Taste

This wine displays a deep garnet color. On the nose, it reveals aromas of red fruit, cassis, and blackberries, accompanied by spicy notes and a touch of garrigue. On the palate, it has a medium body and offers a smooth, fruity taste experience. The texture is supple, with a slightly higher acidity than other Rhône wines, thanks to the higher altitude vineyards. This results in a fruity and fresh wine with subtle spiciness. Over time, nuances of licorice also develop.

Food pairing

BBQ | Cheese - cheese pater | Steak - grilled

General information

Type: Red wine

Grape varieties: Syrah (50%), Grenache (50%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

