



IGP COLLINES RHODANIENNES “GAMINE” RED

GAMINE

Made with grapes from very young vines reserved for wines of Saint-Joseph and Côte-Rôtie of the first vintage in 2014, we named it *Gamine*.

THE TERROIR

Geography: IGP Collines Rhodaniennes can be produced anywhere within the northern part of the Rhone Valley, next to the various AOC wines. Situated close to a parcel of the estate in the Saint Joseph appellation area, these vines are planted at an altitude of around 350 m on a terroir of granite-laden sands, perfectly adapted to the viognier and syrah grape varieties.

Soils: facing south-south/east, this vineyard is planted on a terroir of light soils, made up of gneiss and sometimes schist on a granite base.

Climate: it benefits from a mild climate with hot and dry summers and regular rainfall during the other seasons.

THE VINES

Variety: 100 % Syrah.

Vines: between 5 and 30 years.

Density: 5500 to 9000 vines/ha.

Pruning: gobelet on poles and cordon de Royat.

THE CELLAR

Wine making: the grapes were destemmed and sorted on a vibrating sorting table with a conveyor belt taking them to the vats for a 10 days soaking.

Ageing: 12 months in tronconic wooden vat. Racking and blending, 6 weeks before bottling