



Les DEUX RHÔNES

These wines result from the meeting of two passionate people about wine, Stephane Vedeau and Claude Serra, who have a love of the Grenache grape, and of the terroir of the Rhone valley.

This passion has driven us, since 2003, to vinify in the Southern Rhone Valley: Cotes du Rhone, Gigondas, Chateauneuf du Pape.

COTES DU RHONE

Originating from the best villages in the Cotes du Rhone, Gigondas and Rasteau, our Cotes du Rhone is the result of a blend of 60% Grenache and 40% Syrah. The region is dominated by a rocky peak, and has a warm, dry climate, which is nonetheless modified by the influence of the powerful mistral wind. The combination of these factors permits an environmentally friendly approach to viticulture, with minimum intervention.

GIGONDAS

These wines are from 2 distinctive soil types : 1) broken limestone and a bed of red clay in the West, where the 60 year old bush vine Grenache and trellised Syrah grow. 2) Jurassic limestone, as high as 600m above sea level on the magnificent Dentelles de Montmirail, favour trellised Grenache.

Vinified at the estate, our wine comes from grapes manually harvested, de-stemmed and put into tanks with light sulphur doses. Our fermentations on the skin (3 to 5 weeks) are done at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure, blending of free run wine and press wine. Matured for 18 months, proportionally in oak barrel and in tank.

CHATEAUNEUF DU PAPE

The original soil type, large pebbles and sand soil that is the make up of the North Eastern facing terrace, enhances the fruit of the key grapes varieties: Grenache, Syrah and Mourvèdre.

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