

Pelaquie Cotes du Rhone

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Cotes du Rhone

CEPAGE: 50% Grenache, 50% Syrah

WINEMAKING: Grape varieties are harvested at optimal ripeness and vinified separately. After 24 hours of maceration, the alcoholic fermentation takes place in thermoregulated tanks during 15 days with regular pumping over. This wine is aged for 6 months in stainless tank before bottling.

AGING: 6 months in stainless steel

THE STORY

Domaine Pélaquié is a family-run estate with a long history; the estate has been passed down father to son for generations, cultivating the same land all the way back to the 16th century! The current son in charge, Luc Pélaquié, has modernized the winery, all the while protecting the traditions of his ancestors. He practices sustainable viticulture, certified by HVE, on his 100 hectares of vines located in the Côtes-du-Rhône, Laudun, Tavel, and Lirac. The terroir of Laudun wines distinguishes them from other southern Rhône appellations. The wines from this side of the river typically have higher acidity, with soils made lighter by sand mixed with clay and limestone. This contributes a floral elegance to the wines that is quite unusual in the region.

THE ADJECTIVES

OVERALL: Fruity & Bright

AROMAS / FLAVORS: Raspberry, dried rose petal, red licorice, strawberry & a hint of clove

MOUTHFEEL: Round & Generous

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Grilled meat, medium aged cheeses

