

Cotes Du Rhone

Jules De Souzy

**FRANCE**

**CDR Pinot Noir**



### **The History**

Crushing and pressing the grapes to extract the must, then fermented at controlled temperature. Aged on the lees in stainless steel oak. Bottled at 6-8 months before release.



### **The Grape**

**Grenache, Syrah, Mourvedre**



### **Tasting Note**

A brilliant crystal clear ruby dress. An intense nose adorned with notes of currant, elderberries and of a touch of fern. The mouth is of a pleasant lightness, well balanced, with melted tannins. Finale is full of fruit, greedy and persistent

