

## Côtes du Rhône 'Chemin des Fonts', Les Deux Cols

Rhône Valley, France



<b>Product code</b>	DXo6ZZRC
<b>Grapes</b>	
<b>Country</b>	FRANCE
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Les Deux Cols
<b>Vintage</b>	2022



Organic



Vegan



Vegetarian



Les Deux Cols

### Producer

An eight hectare property founded in 2016 and owned by Simon Tyrrell, Charles Derain and Gerard Maguire. Their organically farmed vineyards are aged between 30-70 years old and situated in the hills above the village of Saint Gervais in the northern part of the Gard. The altitude, sandy soils, surrounding forests and exposure to the Mistral, help bring freshness to the grapes. In the cellar, the approach depends on the parcels and the vintage with full crushing and de-stemming for some plots and partial de-stemming for others. Only indigenous yeasts are used and alcoholic fermentation is done in stainless steel tanks and generally below 25°. Ageing takes place in tank for Alizé and demi-muid and 228 litre barrels for Trois Terroirs and Chemin des Fonts.

### Tasting Notes

Cherry red in colour with intense aromas of red and black fruits, pepper and some Provençal herbs. On the palate it is medium to full bodied with fine tannins and a core of acidity that help prolong the flavours and give the wine a sense of freshness.

### Viticulture

Le Chemin des Fonts comes from a single 2ha vineyard above the village of Saint Gervais on the western side of the Rhône River in the département of the Gard. The parcel sits at 220m altitude and the soil is made up of a very complex structure of loess, sand, loam and clay over limestone. The climate is Mediterranean with hot summers and mild winters. Rainfall is approximately 750mm annually. The age of the vines ranges from 36 years on average for the Grenache to 70+ years for the Carignan. Farming is organic and harvesting is done by hand.

### Winemaking



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85% of the bunches are destemmed and lightly crushed whilst the remaining 15% are added whole bunch. Alcoholic fermentation is carried out at low temperatures and extraction is achieved by short, daily pump overs. Malolactic fermentation and further ageing for 12 months takes place in 228 litre French oak barrels and 600 litre French oak demi-muids.