

## Côtes du Rhône 'O' Font', Les Deux Cols

Rhône Valley, France



<b>Product code</b>	DX14ZZRC
<b>Grapes</b>	
<b>Country</b>	FRANCE
<b>ABV%</b>	14
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Les Deux Cols
<b>Vintage</b>	2023



Organic Conversion



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

Ruby red in colour. Aromas of black cherries, plums and black olives. On the palate it is medium bodied, with a silky texture, fine tannins and a fresh acidity.

### Viticulture

Part of the Grenache comes a selection of grapes from Vacquièrre (sandy loam, red clay & limestone) and the Syrah and remaining Grenache are sourced from Le Mazet (loam and clay over limestone). Organic conversion Age of vines: 30 years on average.

### Winemaking

The grapes were hand harvested, de-stemmed and lightly crushed before being transferred to tank. 5% of the bunches were added whole cluster. Alcoholic fermentation was carried out at low temperatures (25°C) in order to retain fresh fruit aromas and extraction is achieved by daily, gentle pumpovers. The Grenache did its malolactic fermentation and further ageing on fine lees during eight months in tank whilst the

Syrah was racked into older 500 litre demimuids and 228 litre barrels for its malolactic fermentation and aging for 8 months.