

WHAT'S ON TAP

2018 LA COUX Côtes du Rhône AOC. The vineyard for the La Coux Côtes du Rhône is situated at the heart of the Enclave des Papes, south of the village of Valréas. The special characteristics of its latitude and altitude give it unique climate conditions, perfect for creating structured and complex wines with magnificent freshness. The 82 hectares of this estate encompass different sectors of the village of Valréas at different altitudes and varied clay-chalk or sandy soil types. The Grenache and Syrah grow in plots as high as 320 meters above sea level and therefore benefit from a cooler climate. The temperature variation between day and night allow the grapes to ripen slowly, which plays a key role in the development of good tannins. The vines are south- and west-facing, so they are also bathed in the rays of the setting sun. The vines are cultivated according to the principles of sustainable agriculture. The wine is a blend of 50% Grenache and 50% Syrah fermented and aged in stainless steel. This wine teems with a diverse array of fruits: mulberries, black plums, blueberries and black cherries that mesh with forest floor notes. This full-bodied, deeply flavorful and highly drinkable wine is deftly balanced with gentle, accommodating tannins and a discreet, almost undercover, acidity.

