



# RÉSERVE MONT-REDON CÔTES DU RHÔNE RED

2023 Vintage

## LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley. Soils of the Côtes du Rhône appellation are very varied: soils covered in pebbles or sandy.

## CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

## HARVEST

Grapes are harvested at perfect maturity. Harvest takes place in September.

## WINEMAKING & MATURING

Vinifications are tailored to each grape variety with controlled macerations allowing for the extraction of fine tannins and colour. Following malolactic fermentation, maturing is done in vats in our cellars for 8 to 10 months to preserve the wine's fresh fruit character.

## GRAPE VARIETIES

60% Syrah, 35% Grenache noir, 5% Others.

## DRINKING

Early approachable with intense fresh fruit character. The color has a deep and bright garnet hue. The nose is intense and characterized by red fruits and spices notes. The mouth is balanced and displays the nose's aromas with a fine tannins structure. Cellaring potential is 4 to 5 years, even if it can be enjoyed right after bottling.

Ideally pairs with white or red grilled meats (roasted chicken, rib steak), delicatessen (game terrine, cured ham) and cheeses.



FAMILLE ABEILLE-FABRE