



RÉSERVE MONT-REDON CÔTES DU RHÔNE RED

2024 Vintage

LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley. Soils of the Côtes du Rhône appellation are very varied: from soil covered in a layer of pebbles to fine sandy soil.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with the occasional thunder storm. 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

Vinification is tailored to each grape variety with controlled maceration 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

45% Syrah, 45% Grenache noir, 7% Carignan, 3% Others (Including Mourvèdre & Counoise)

DRINKING

Drink young to enjoy the intense fresh fruit character. The color has a deep and bright garnet hue. The nose is intense and characterized by red fruits and spice 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