



DOMAINE DES NYMPHES

CÔTES DU RHÔNE VILLAGE RED 2021



2021, was a very good vintage! Beautiful weather conditions in September, cool and sunny, with very little humidity. The mistral wind allowed a healthy harvest and optimal ripeness of the grapes. A fruity, crisp and greedy wine, ideal for aperitifs with friends and home cooking.

SOIL

Our terroir is mainly composed of clay and limestone soils. The vines are on average thirty years old.

GRAPES VARIETIES

70% Grenache
30% Syrah

PRODUCTION

Produced from a manual harvest and a meticulous sorting directly in the vineyard, this red wine is vinified in stainless steel and aged in concrete tanks for sixteen months.

TASTING NOTES

Its nose of small black fruits and its floral notes of violet will give you an appetite as soon as you drink it. In the mouth, it offers supple tannins, jammy fruits and a spicy finish for a very pleasant sensation.

FOOD PAIRING

Perfect for cheeses (fresh and mature goat's cheese, sheep's tomes...) and fine charcuterie. As a dish, it will accompany a barbecue, ratatouille, stuffed tomatoes and other Provençal dishes.

To be drunk within 5 years. Temperature service between 14° et 16°.