



## Côtes du Rhône

Red

Vieilles Vignes

2016



### Terroir :

Clay sandy soil, stones dominated.

Terraced vineyard, situated on the area named «Le Grès» (south west side).

### Grappes :

50% Grenache Noir (100 years old vineyard)

50% Syrah

### Yield :

45 hl/ha

### Vinification :

Manually harvested, hand selected grapes and individually selected berries, de-stemmed. 10 to 15 fermentation and maceration days.

Aged in vat.

### The Vintage :

2016: A vintage which belongs to the greatest vintage

The ideal climate throughout the year, the particularly hot summer season followed by the small providential rains to the approach of the harvest are allowed grapes to reach maturities optimal offering a harvest to the qualitative potential exceptional.

### Tasting Notes :

Beautiful shiny robe purple color with deep purple tints. Fresh and fine nose of red berries aromas with elegant notes of scrubland and laurel. Tasty and balanced mouth dominated by notes of fresh black fruits with silky tannins, fine and elegant Nice fruity finale.

### Winemaker's Advice :

A wine to enjoy at any time, with or without a meal.

Serve at 14°C; this wine may also be served at a refreshing 12°C on hot days.

### Packaging :

Bottle 750 ml

Domaine  
la Millière

Châteauneuf-du-Pape  
Côte du Rhône

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