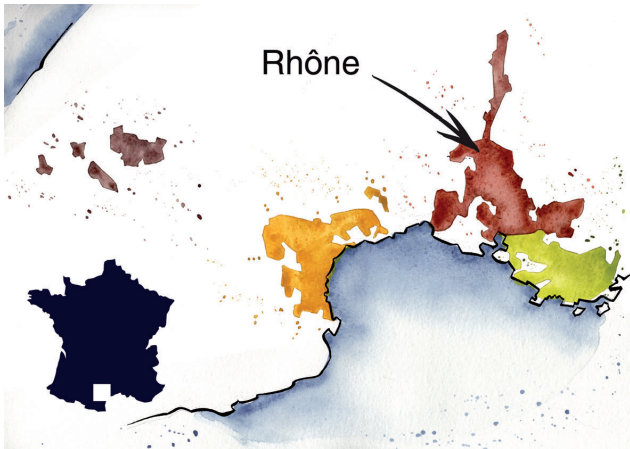




## RÉSERVE DE L'ABBÉ CÔTES DU RHÔNE



Réserve de l'Abbé Côtes du Rhône is a generous and fruit driven blend of grenache and syrah produced in our vineyards and cellars on the right bank of the Rhône valley. This is a classic southern French red that is really satisfying, tastes great and ready to drink right away. It is a versatile food wine and can accompany a wide variety of dishes.

In the Côtes du Rhône, our primary vineyards are on the right bank (west) of the Rhône along the Cèze river which runs west to east. Along the northern bank, our Côtes du Rhône vineyards facing south are on the terraced slopes in several types of soils; alluvium, sand, limestone and clay and some sandstone.

We consistently get very ripe grapes, averaging from 13% to 15% alcohol due to the favorable position of the vineyards. This consistent ripeness from our vineyards gives us rich red berry flavors & aromatics that are balanced by round tannins. In order to preserve the fruit, we're ageing this wine in stainless steel and concrete tanks to preserve the fresh flavors.

Réserve de l'Abbé was the name we selected because it represents the quality kept aside for the religious hierarchy. Before the 18th century, the Catholic Church owned a large proportion of the vines and the cultivation and production was in the hands of the monks in the monasteries.

The « Abbé » or Abbot was the head of these monasteries and the best wines were reserved for the hierarchy of the church. Since we sell quite a bit of our Côtes du Rhône in bulk to merchants, we save the best part to bottle ourselves – this wine is indeed a reserve.

The text on the label is a fragmented excerpt from the Book of Jeremiah in the Old Testament that was copied from an early hand-painted Bible and was chosen for its artwork.



CÔTES DU RHÔNE  
APPELLATION D'ORIGINE CONTRÔLÉE