Cotes du Rhone Mistral l`Amandine 2022



Region

The Southern Rhone is home to many famous appellations with a great variety of soils and microclimates, though in general sees ideal growing conditions that are warm and dry, with the Mistral wind proving a defining feature. Grenache forms the backbone of southern Rhône blends, including Châteauneuf du Pape, Gigondas and Vacqueyras. With a range of varieties grown, the region sees a range of styles produced from quality red and white wines to the aromatic dessert wine Muscat de Beaumes de Venise.

Producer

The Suter family have been making wnies in the Rhone valley for generations. They combine their wealth of winemaking experience with modern techniques to create wines of the highest quality.

Tasting Notes

This classic Cotes du Rhone blend is named after the famous `Mistral`; a cold dry north or northwest wind, which blows down through the Rhone Valley to the Mediterranean. Red berries leap from the glass on the nose and the palate is fresh with juicy fruits, soft tannins and a crisp acidity.

Food

Serve with lamb shanks or roast game dishes.

Technical Information

Country	France
Region	Southern Rhone
Grape(s)	Syrah (70%) Grenache (30%)
Type	Red
Style	Fruity
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Not applicable	
Alcohol Content	13.5%	
Closure Style	Screw cap	
Organic/Biodynamic	In conversion-organic	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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