

Cotes du Rhone organic Dom. de l`Amandine 2025



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 family owned domaine is situated in the very heart of the Cote du Rhone, by the picturesque village of Seguret, and flanked by the vineyards of Gigondas. The owners and 5th generation of the family, Jean-Pierre Verdeau and his son-in-law, Alex Suter, are personally involved at every stage of the wine's making. Harvesting grapes from vines averaging 50 years old, their care and attention to detail have helped craft a wine of great balance and regional character. They have been certified sustainable since 2018 and in conversion to being organic for the 2023 vintage.

Tasting Notes

A fresh and vibrantly fruity Southern Rhône blend, which is made predominantly from Grenache with the addition of Syrah and Cinsault. A lustrous garnet red, with delicate notes of strawberry jam, cocoa and pink peppercorn. The juicy red fruits continue on the palate with a smooth mouthfeel and silky smooth tannins. The finish is complex and rich with a hint of freshness that expresses the terroir.

Food

Enjoy with pork baked in a tapenade crust, roast duckling with spring vegetables or a roasted vegetable gratin.

Technical Information

Country	France	Dry/Sweet Style	Not applicable
Region	Southern Rhone	Alcohol Content	13.5%
Grape(s)	Grenache Noir (50%) Syrah (40%) Cinsault (10%)	Closure Style	Screw cap
Type	Red	Organic/Biodynamic	Organic certified
Style	Light	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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