

Domaine de Magalane Côtes du Rhône Rouge

COUNTRY	REGION	GRAPE	VINTAGE
France	Côtes du Rhône	25% Syrah 25% Carignan 25% Cinsault 25% Grenache	2022

ABOUT THE DOMAINE

The property has belonged to the Betton family for more than 10 generations. Initially a variety of crops were grown, but since 1985 they have dedicated themselves to vines alone. Today the Domaine is run by brothers Jean-Baptiste and Julien. The estate includes 25 hectares of vines in Côtes du Rhône, Côtes du Rhône Villages and Côtes du Rhône Villages Signargues. The notion of sustainable development is in the centre of the estate's interests, since the whole vineyard is run using sustainable and integrated vine growing methods and most of the vines have plant cover. The people of the estate, who love their vines, have developed the heritage and passed onto passionate consumers the expertise of a viticulture that is respectful of the environment, via their wines.

WINEMAKING

The vineyard is located on Villafranchian-type clay-limestone soil. In their vineyard, they prioritize sustainable farming practices to reduce the use of pesticides and herbicides. By doing so, they have been certified as a high environmental value domain. Their vineyard is located on a Villafranchian-type clay-limestone soil, which further contributes to the unique and complex characteristics of their wines. The alcoholic fermentation was thermoregulated between 20 and 28°C throughout the fermentation process. Punch-downs and rack-and-returns were done for fifteen days. Aging on fine lees with lees stirring three times a week for 4 months. The average age of the vines are 35 years old. Sustainable viticulture practices.

TASTING NOTES

This Côtes du Rhône Red displays a deep ruby colour with aromas of red berries, black pepper and a hint of spice. The palate is medium-bodied with flavours of black cherry, raspberry and earthy notes, supported by a well-balanced acidity and soft tannins, leading to a long and satisfying finish.



TECHNICAL NOTES

Alcohol by volume
13.5%

Residual Sugar
<2 g/L