

SÉLECTION LAURENCE FÉRAUD 2019 CÔTES DU RHÔNE

Laurence Féraud is an iconic winemaker who owns and manages the family Châteauneuf-du-Pape label, Domaine du Pegau, along with her daughter, Justine. Laurence's expertise and strong network of contacts in the Southern Rhône Valley give her access to top-quality fruit and wines, which she selects and bottles under her negociant label, "Sélection Laurence Féraud". This range consistently deliver outstanding value and some of the best wines in the region.

VINEYARDS

50% of the fruit was sourced from Jonquièrre (stony plateau near Orange, in the Vaucluse department), with the balance sourced from Saint Michel d'Euzet (Vallée de la Cèze, in the Gard department). Stony, clay/limestone based soils. Vines average 45 years in age.

APPELLATION

AOC Côtes du Rhône.

COMPOSITION

80% Grenache, 20% Syrah.

VITICULTURE

Yields of 3 to 3.33 tons/acre.

VINIFICATION

Grapes were fully de-stemmed. 18 days temperature-controlled fermentation in traditional cement tanks, with daily pump-overs. Unoaked.

ALCOHOL

14%

TASTING NOTES

This classic Côtes du Rhône offers densely layered black and red fruit aromas with a characteristic spiciness on the nose. Medium bodied on the palate, with ripe tannins, plenty of black cherry fruit, and a long, lingering finish.

SERVE WITH

It is the ideal accompaniment to most meals and a wide range of grilled meats and vegetables. It is particularly well-suited to dishes highlighted with Mediterranean herbs and spices.

89 pts, "Its fresh, primary style is approachable but anchored by fine, lingering tannins and pleasant twists of bitter sage and earth." -AI, Wine Enthusiast, 5/2020 (2016 vintage)



UPC bottle 750 ml: 097871012546

GTIN-14 case 12/750 ml: 10097810125464

SKU # 750 ml: SLFD012219

