

CÔTES DU RHÔNE

LE GRAND VALMAL

VIELLES VIGNES

Gérald Serrano (right) is the 3rd generation of winemakers of this Rhône-native family. Located on the hilly slopes of the Southern Rhône, the vineyard reaps the benefits of vast sun exposure year-round. This allows the famous varieties of this region, Grenache and Carignan, to express their full potential.



VINTAGE
2017

SOIL
Clay and sand with river stones

VARIETALS

75% GRENACHE

15% SYRAH

10% MOURV.

WINEMAKING

The grapes are destemmed and crushed before vatting. At the beginning of the fermentation, the Grenache undergoes several punch downs in order to extract nice red fruit flavors and color from the skins. The maceration period is 6 weeks before aging the wine in barrels for 12 months.

TASTING NOTES

This wine is made with 40+ year old vines that offer great aromatic complexity and deep ruby color to the wine. The flavors are earthy with nice spices and dark fruit. The wine offers great tannic structure and length due to both the late ripening of the grapes and the extraction process during the maceration.



FOOD PAIRING

