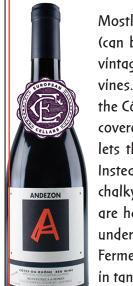


DOMAINE D'ANDEZON





Mostly Syrah with some Grenache (can be up to 10% depending on the vintage) grown on 30-60 year old vines. While most of the vineyards in the Côtes-du-Rhône are heavier clays covered with up to a meter of galets this isn't the terroir at Andezon. Instead, it is a fine pale sandy and chalky soil that favors Syrah. Grapes are hand harvested, destemmed, and undergo a 21-28 day maceration. Fermentated and aged for 5 months in tank.



DOMAINE D'ANDEZON

CÔTES-DU-RHÔNE





DOMAINE D'ANDEZON

CÔTES-DU-RHÔNE



Mostly Syrah with some Grenache (can be up to 10% depending on the vintage) grown on 30-60 year old vines. While most of the vineyards in the Côtes-du-Rhône are heavier clays covered with up to a meter of galets this isn't the terroir at Andezon. Instead, it is a fine pale sandy and chalky soil that favors Syrah. Grapes are hand harvested, destemmed, and undergo a 21-28 day maceration. Fermentated and aged for 5 months in tank.



DOMAINE D'ANDEZON côtes-du-rhône



Mostly Syrah with some Grenache (can be up to 10% depending on the vintage) grown on 30-60 year old vines. While most of the vineyards in the Côtes-du-Rhône are heavier clays covered with up to a meter of galets this isn't the terroir at Andezon. Instead, it is a fine pale sandy and chalky soil that favors Syrah. Grapes are hand harvested, destemmed, and undergo a 21-28 day maceration. Fermentated and aged for 5 months in tank.



DOMAINE D'ANDEZON

côtes-du-rhône



Mostly Syrah with some Grenache (can be up to 10% depending on the vintage) grown on 30-60 year old vines. While most of the vineyards in the Côtes-du-Rhône are heavier clays covered with up to a meter of galets this isn't the terroir at Andezon. Instead, it is a fine pale sandy and chalky soil that favors Syrah. Grapes are hand harvested, destemmed, and undergo a 21-28 day maceration. Fermentated and aged for 5 months in tank.



DOMAINE D'ANDEZON

côtes-du-rhône



Mostly Syrah with some Grenache (can be up to 10% depending on the vintage) grown on 30-60 year old vines. While most of the vineyards in the Côtes-du-Rhône are heavier clays covered with up to a meter of galets this isn't the terroir at Andezon. Instead, it is a fine pale sandy and chalky soil that favors Syrah. Grapes are hand harvested, destemmed, and undergo a 21-28 day maceration. Fermentated and aged for 5 months in tank.