



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. Fermented and aged for 5 months in tank.



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