

PLAN DES MOINES CÔTES DU RHONE ROUGE, 'LA BORDE'



Grenache & Carignan. Deep garnet color. Delicate nose with notes of crisp red fruits, black currant jelly, raspberries and also some notes of cedar. Frank attack supported by fine and fleshy tannins and an almost mentholated finale. To enjoy at its best, open the bottle half an hour before serving. Serve at room temperature or even slightly chilled on a summer day. A good accompaniment to pizzas and all Mediterranean dishes.

The 12 acre vineyard is north/south exposed. Soils are mainly sand and clay with round pebbles. The vines are between 25 and 50 years old. Their Cotes du Rhone comes from manually harvested grapes carefully selected on the vine, de-stemmed and put in stainless steel tanks for 18 days of fermentation.

Pigeage, pump-over with control of the temperature (max 28°C). Then maturing between 12 and 18 months in VAT before bottling.

Three friends, Thierry Le Pommet, a former sommelier, Daniel Orsolini, a trade buyer, and the estimable Claude Serra, a renowned professor of oenology at the university of Montpellier, joined up to create Le Plan des Moines, a boutique negociant in the Rhone, sourcing top quality fruit from hidden gems. Their almost 60 years of combined experience and taste are bringing us terrific, genuine and natural Rhone wines of remarkable complexity and balance at very affordable prices. They select the grower, supervise the harvest, wine-making, the aging and the bottling. The bottling always takes place at the property. Grapes are traditionally handpicked and carefully sorted. Priority is given to organic treatments on the vineyards and yields are limited.

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Tasting Note:

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Grenache & Carignan. Delicate aromas of crisp red fruits, black currant jelly, raspberries & cedar; fine & fleshy tannins; menthol at the finish.

Shelf Talker:

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