

MAISON  
**JEAN LORON**  
DEPUIS 1711

## CÔTES-DU-RHÔNE

*Appellation d'Origine Protégée*

### La Galetière

#### REGION

France / Vallée du Rhône

**GRAPE VARIETY** Grenache / Mourvedre / Syrah

**WINEMAKER** Jean-Pierre Rodet

#### SOIL

Vines are planted on surprising soils of rolled pebbles stemming from the former bed of the Rhône river.

#### VINIFICATION & AGEING

Grapes are de-stemmed and vinified in cement tanks for optimal maceration, with controlled temperatures. Daily pump overs to extract the color and the structure of the wine. Traditional aging on fine lees in cement tanks to avoid sudden temperature changes.

#### TASTING NOTES

This wine has a beautiful deep and intense colour with purple reflections. The nose first shows notes of spices such as pepper and nutmeg, and then aromas of cherry and blackberry with a touch of licorice and violet. The mouth is round, with silky tannins and a beautiful harmony. Ends with licorice notes.

#### FOOD & WINE PAIRINGS

Exotic food, roast pork, brie de Meaux cheese or a cherry clafoutis.

#### ECOLOGICAL PRACTICES

The vineyard is farmed by Organic methods.

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years

#### ESTATE

*La Galetière comes entirely from organically farmed domaines and from terroirs around Avignon.*



*La Galetière vines*

*Rolled pebbles soil*

*Mourvèdre grape*

