

LA RENJARDIÈRE

Côtes-du-Rhône A.O.P.



REGION

France / Vallée du Rhône

GRAPE VARIETY Grenache / Syrah / Mourvedre / Cinsault

OWNER Famille Dupond

ESTATE

In 1880, Joanny Dupond decided to plant a Renjardière vineyard to the north of the Châteauneuf-du-Pape appellation. The estate was originally covered by an oak forest and scrubland. Five generations later and spurred on by the success of La Renjardière, Hervé Dupond decided to expand production by setting up new partnerships with winemakers and friends in the region.

SOIL

The soil is made up of sand, clay and limestone with round pebbles on the surface. The terroir is similar to Châteauneuf-du-Pape.

VINIFICATION & AGEING

Grapes sorted and destemmed, with maceration in cement vats for about 15 days. Aged in cement vats for 10 months.

TASTING NOTES

Aromas of red fruit, raspberry and blackberry with notes of pepper and spice. Good persistence in the mouth with well-blended tannins.

FOOD & WINE PAIRINGS

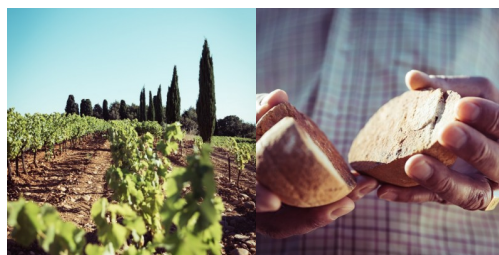
Leg of lamb, beef bourguignon, grilled chops with rosemary.
VEGGIE : Vegetable terrine.

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

- 2016 Vintage -1 Star Guide Hachette des Vins 2019



The vineyard

Soil with round pebbles

KEY FEATURES

- Vines managed using organic farming methods
- Situated on the same terroir as Châteauneuf-du-Pape
- Red band on the label since 1960

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