Clos d'Alzan

Michel Collomb à Domazan



SIGNARGUES (CDRV) 2016

Classification: AOP Côtes-du-Rhône Villages

Vineyards: Rhône, South of France

Terroir: Signargues, single vineyard and sandy soils, neighboring

Châteauneuf-du-Pape Viticulture: sustainable

Vintage: 2016

Grapes: Syrah (60%), Grenache (30%), Mourvèdre (10%)

Romans brought the vines culture in the Rhône Valley two centuries ago; sailing up the river, they discovered on each river bank sides a great diversity of soils and favorable conditions... The river itself has drawn hillsides and plains, bringing from the Alpes Mountains, silt and rounded pebbles. Since this time, men have cultivated the best soils to elaborate beautiful cuvées of Côtes-du-Rhône like this one, descended from the terroir of Signargues, with great Grenache, juicy Syrah, and velvety Mourvèdre, full of charms, fruit and sweet spices: welcome on the right side!

Subtle, fruity yet elegant, this richly concentrated red blend offers luscious loads of plummy, ripe cherry and berry flavors offset by an invigorating edge of black pepper nuanced by hints of earth and spice. The palate is rich and fleshy but anchored by taut acidity and ripe, mouth filling tannins. Although it drinks well now it should improve and hold further.

Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks.

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

 T° of service: $\pm 16^{\circ}$ C / $\pm 61^{\circ}$ F.

