

### **PARCELLE NORD RED 2022**

#### **Varietals**

Syrah 80%, Grenache 20%

# **Organic Terroir**

Sandy soil with limestone gravels, on terrasses overlooking the Rhone Valley.

## **Natural vinification**

Hand harvested in the night to preserve freshness. Natural vinification without preservatives. Work with CO2, at low temperature to keep the acidity of the grapes. Soft fermentation, no extraction, no oxidation by over-pumping. Slow filtration and bottling without sulfite.

### **Tasting notes**

Deep purple robe with violet reflects.

Powerful and aromatic nose.

Hints of black berries, black olives, licorice and Provencal herbs. Round and dense mouth, with firm and juicy tannins.

A wine full of savory fruity and spicy tastes!

## **Minor and Major Scales**

#### PARCELLE NORD

The Parcelle Nord reserves reveal the typical flavors of the Northern part of the Rhône Valley. They are produced on the very first Septentrional parcels of the Estate, on the AOC Côtes du Vivarais, a light Terroir with young soils, limestone and river deposit.

On 26 parcels, 6 grape varietals blossom there, creating every year a colorful and tasty mosaic of wine. Each parcel is like an ecosystem, allowing us to make a natural vinification.

In result, wine from Parcelle Nord are always fresh and mineral, with a lot of fine tastiness – a very elegant melody!

The PARCELLE reserves are the classical reserves of the Estate, the Minor and Major Scales of the composer-winemaker







## Domaine de Cousignac

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