



L'Immersion

RED- AOP CÔTES DU RHÔNE VILLAGES
2022

GRAPE VARIETIES

60% Syrah 40% Grenache

WINEMAKING

The grapes are hand harvested and sorted at the plot. They are destemmed and crushed. The fermentation takes place in temperature-controlled stainless steel tanks at warm temperature with regular pumping over and delestage. A post-fermentation maceration takes place for a few days. The wine is aged for 18 months in pre-used oak barrels of 500L.

TASTING

A deep wine with aromas of black fruits, spices and oaky nuances, evokes an escape into the underwater world, offering an inner journey filled with silky sensations and exciting discoveries.

SERVING & PAIRING

Serve at 17-19°C

Perfect for cheerful meals with family or friends.

ABV

15%

PRODUCTION

7000 bottles of 750ml

SAS JALAN WINES

585 Route de Cairanne - 84150 Violès, France
wines@jalanadventures.com | jalanadventures.com
Anna: +33 646 450 976 | Benoit: +33 613 451 094

