



# AOP CÔTES-DU-RHÔNE ROUGE



*In 1920, Paul created the Lou Gaëlou estate at the foot of the St Geniès mountain, not far from Avignon. He meets Prospère, the first winemaker in the MOURIER family. This will be the beginning of a long and beautiful collaboration between Domaine Lou Gaëlou and Domaines Mourier.*



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- **GRAPE VARIETIES**
- Grenache, Syrah, Mourvèdre.
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- **TERROIR AND VINES**
- The soils are sandy and composed of red clay with rolled pebbles. The vines are between 30 and 50 years old, and are grown with the greatest respect for the environment on small south/southwest-facing slopes in a Mediterranean climate.
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- **VINIFICATION AND AGEING**
- Vinification is traditional, with a vatting period of 10 to 15 days. Aged in stainless steel vats.
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- **TASTING COMMENTS**
- A fruity, supple wine with a Syrah aroma, full-bodied and elegant.
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- **FOOD/WINE PAIRING**
- Recommended with Provençal daube or small Provençal stuffed dishes.
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- **CELLARING POTENTIAL**
- 5 years old.



**DOMAINES XAVIER MOURIER**

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