

DOMAINE|RINAUDO

ROUGE VELOURS

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WINEMAKING PROCESS

We favor manual harvesting which allows us a better plot selection and a selection of the bunches. In order to optimize the aromatic varieties and the color of the dress, our juices ferment at low temperature in stainless steel tanks.

THE FLAVOUR

This Syrah-dominant wine makes a bold impression with its powerful aromatic presence, where oak aging lends delicate woody notes of vanilla and caramel, perfectly complementing the ripe fruit aromas of blackcurrant, black cherry, and blackberry.

On the palate, its velvety texture envelops the senses, offering a complex and satisfying flavor profile.

A refreshing note in the mid-palate enhances the tasting experience and ensures the wine's longevity.

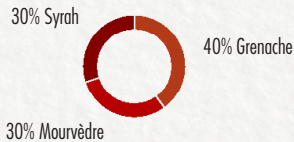
FOOD AND WINE PAIRING

Rouge Velours cuvée is a superb match for confit duck breast, roasted lobster, and grilled seasonal vegetables...

SERVING TEMPERATURE

Entre 14° et 16°C.

GRAPE VARIETIES



VINTAGE

2023

DESIGNATION

AOP Côtes de Provence

ALCOHOL

14°

CONTAINS SULPHITES

