
Domaine Coste Chaude Côtes du Rhône Village Visan “L’Argentiere”

Winery: Domaine Coste Chaude

Category: Wine – Still – Red

Grape Variety: 80 % Syrah and 20 % Grenache

Region: Visan / Southern Rhône/ France

Vineyard: Estate

Winery established: 1968

Feature: Organic



Product Information

Soil: Clay-limestone

Altitude: about 1,000 feet

Age of vines: At least 40 years old

Vinification & Yield: Traditional with extended time in vat, the Syrah was cold-macerated to bring out this variety's fruit and freshness, temperature kept below 28°C and only made from free-run juice. The Syrah is elevated in oak barrels during at least 12 months. Yield: 25 up to 35 hl/ha depending on the cuvees

Tasting Note: Deeper in color and richer all-around. Classic Syrah nose, with notes of pepper, dark berry fruits and olive tapenade. Medium-bodied, rich and seamlessly textured profile; good overall freshness and notable purity of fruit.

Alc.: 14%

Acidity: 3.70 g/l

Producer Information

Domaine Coste Chaude comprises of 91 acres, at an altitude of over 1000 feet in Visan/ Southern Rhône Valley. 57 acres are planted with vines whose average age is at least 40 years. Grenache, the king of the southern Rhône-Valley, is the main variety, followed by 15 acres of Syrah and a recently planted vineyard of Mourvèdre. Three white grape varieties, Viognier, Roussanne and Grenache blanc have been planted in 2012. In particular, it is the rich *terroir* - a mix of soil type, microclimate, sun exposure and topography- that makes Coste Chaude special. Farming methods used reflect our aspiration to make quality wine. Getting healthy grapes is fundamental to our philosophy. We deliberately do short pruning to keep production between 30 and 40 hl/ha. The vines are trained on several wires to allow them to grow a large leaf canopy. The harvest is sorted on a table before going into the winery. Since 2014 Coste Chaude is certified converting to biological agriculture and wine making. Wines produced are full bodied, fleshy with a good minerality, freshness and concentration.