
Domaine Coste Chaude Côtes du Rhône Villages Visan “Madrigal”

Winery: Domaine Coste Chaude

Category: Wine – Still – Red

Grape Variety: 70 % Grenache and 30 % Syrah

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 two weeks in vat and gentle maceration to avoid over-extraction, the temperature doesn't exceed 28°C. Yield: 25 up to 35 hl/ha depending on the cuvees

Tasting Note: Intense black cherry color with a shiny texture.

Immediately you notice an abundance of ripe fruits and spices, such as cinnamon and star anise.

On the palate the wine appears soft and creamy with a long delicious finish.

Alc.: 14%

Acidity: 3.10 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.