

CÔTES DU ROUSSILLON VILLAGES 2021



Les 3 Rius



PRODUCTION

Classification: Appellation Côtes-du-Roussillon Villages Contrôlée.

Region: Languedoc-Roussillon.

Grape Variety : Syrah, Grenache, Carignan.

Vinification: fermented at controlled temperature (25-28° C) in stainless steel vats with regular punch down and pump over. The 20% of the production has been aged in oak barrels (225 L).

TASTING

Color: Deep and intense ruby color.

Nose: Distinctive nose with opulent aromas of baked black fruits (plums, cassis, cherries). Whiffs of spices and garrigue add complexity and finesse.

Palate: Concentrated and fleshy palate with powerful yet velvety tannins offering a fruity and vibrant finish.

SERVICE

It goes excellent with charcuterie, stews, or grilled meat. Best served at 16-18°C / 60-65°F. It will benefit from decanting 15 minutes before service.

This cuvée owes its name to the 3 rivers (l'Agly, le Tech and la Têt) or riu in Catalan that cross the Roussillon region.



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