



Domaine de le Renjarde

Vineyard

The Richard family acquired this beautiful 50 hectare estate located between Sérignan du Comtat and Uchaux in 1994. Christian Voeux is the manager and oenologist. Since 2013, the estate has been certified in organic farming (Ecocert Certification).

Winemaking

Vinification is traditional with vatting for 20 days. Aging takes place for 4 months in concrete and stainless steel vats, with temperature control.

Tasting

A wine with a deep color with a lovely shine and a purplish edge. The nose is intense with complex notes. We perceive scents of ripe cherries, crème de cassis and sweet spices. It has a lovely freshness on the palate, accompanied by lovely tannins with finesse coated by the fat of the wine. The finish is long, with notes of candied red fruits which bring great richness.

It is ideally consumed at 14-16°C with grilled meats and dishes with sauce.

Alcohol level:

13.5°

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.

<https://www.la-cave-cellar.com>