

# Le Bossu, Côtes du Rhône, Rouge

AOC Côtes du Rhône, Vallée du Rhône, France

## PRESENTATION

"Hunchback" is the term for uneven and hilly terrain, which describes our hilly terroirs well.

But a Hunchback is also part of French popular culture. Indeed, in the Middle Ages, hunchbacks (people with a bump on their shoulder) were feared, full of malice and cruelly mocked. However, they were also, according to tradition, a bringer of luck for whoever rubbed their bump.

Our CUVEE DU BOSSU is a mixture of all these senses. Supported plots producing wines of character, skillfully expressing the riches of the terroir, patiently throughout their maturity.

## LOCATION

AU DU TRIGNON

Côtes-du-Rhône

LE BOSSU-

CHÂTEAU DU TRIGNON

MIS EN BOUTEILLE AU CHÂTEAU

Côtes-du-Rhône

The Côtes du Rhône is divided into two distinct climatic zones between the north and the south of the valley. In the southern part, the typically Mediterranean climate is characterized by very sunny, hot and dry summers, and mild winters where humidity is more abundant. The sunshine, the heat, the sometimes violent wind and a relative drought are conducive to good plant development and ripening of the vines, while limiting diseases. A valuable aid for the production of great wines. (Source CDR)

#### TERROIR

2 types of terroir:

- the alluvial terraces rich in pebbles provide the vines with a regular water supply and the restitution, during the night, of the heat stored during the day by the pebbles.

- the alluvial clay-limestone terraces offer a more contrasting water supply.

#### WINEMAKING

Pre-fermentation maceration for 3 days. Vatting 8 to 12 days.

## VARIETALS

Grenache noir, Syrah, Mourvèdre, Cinsault

## SERVING

Don't hesitate to refresh your bottle of Côtes du Rhône a little before tasting it... it's trendy and so good!

## AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

- an intense ruby color,
- aromas of strawberry, redcurrant and cranberry,
- a supple attack and balanced palate. A tender and delicious wine.



**Château du Trignon** Chateau du Trignon (attention accueil saisonnier uniquement), 84190 Gigondas Tel. 0490837355 - vignobles@jeromequiot.com Www.familleguiot.com



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FOOD PAIRINGS Perfect with cold meats and during a picnic.



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