

# DOMAINE DES ORGNES

## CÔTES-DU-RHÔNE La Garrigue

Half way between the Provençal town of Avignon and Nîmes this family vineyard is planted on each bank of the Gard river at the most Southern part of the Côtes du Rhône Appellation. At a cycling distance to the famous aqueduc «Pont du Gard» the Domaine des Orgnes was first planted by the Roman. Nowadays Emmanuel and Michel de Gérin-Ricard enhance the potential of this charmfull terroir. "Cealum non animum muto" I move under a different sky without changing soul. The generous character of these elegant cuvées remain faithful to their origin in various circumstances.



70% Grenache  
30% Syrah



59-63°F  
15-17°C



0- 5 years



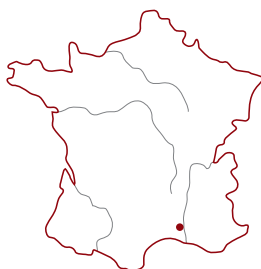
35 years old



Sustainable



40 hl/ha



### TERROIR

**VINEYARD :** 25 hectares

**LOCATION :** Lanted on the alluvial plain where the Rhône and the Gard river flow together at the foothill of the medieval village of Montfrin

**SOIL :** The soil is covered by rolling stones

**EXPOSURE :** South facing

### WINEMAKING

**HARVEST :** Mechanical

**VINIFICATION :** All bunches are destemmed, co-macerated in thermoregulated concrete and stainless-steel vats.

**FERMENTATION :** The fermentation duration vary from 15 to 20 days under 27°C. Very little plunging, pumping-over is mostly used to extract the delicacy of the fruit.

**MATURATION :** After two rackings, maturation is done on fine lees for 6 months. A very gentle filtration takes place before the bottling.

### TASTING NOTES



Deep purple, bright red rim



Red & black fruits aromas, hint of strawberry, black cherry & plum



Hint of pepper, prune, cherry fruit & blackberry. Soft tannins & pleasant length

### FOOD PAIRING

Lamb cutlet & rosemary

Beef carpaccio

Ham & cheese crepe