

PERE ANSELME by BROTTE

La Fiole Réserve Côtes-du-Rhône Villages

www.lafiole.com

VARIETALS	Grenache and Syrah
VINTAGE	2021
REGION	Côtes-du-Rhône, Rhône, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep ruby in colour with purple hues.
NOSE	The nose is complex, with intense aromas of blackcurrant, blackberries and black pepper. The liquorice hints of Grenache sublimates the fruit of Syrah.
PALATE	The palate is ample and fruity, smooth and full of body, with intense black fruit and liquorice. A long-lasting finish with hints of vanilla.
AGEING	Maceration for 25 days then ageing in century-old tuns for 12 months.
PAIRING	To savour with foie gras toast and truffles, Peking duck, grilled beef ribs, filet mignon papillote with Roquefort, matured cheeses, red fruit tart and dark chocolate cream.
RATINGS	90pts JAMESSUCKLING.COM  4.0 
ORDER CODE	FR0716

