

Thetys

— 2013 Vintage —

BRONZE DECANTER 2017

Region: Southern Rhône Valley

Appellation title: Beaumes de Venise - Cru from the Côtes du Rhône

Grape varieties: 70 % Grenache, 20 % Syrah, 10% Cinsault

Alcohol content: 14 %

Contents: 75 cl

Quantity available: 26,000 bottles



THE ESTATE AND THE WINE

- Plots lie at an altitude of 300 m with full southern exposure and optimum phytosanitary protection.
- Mostly Grenache, Syrah and Cinsault.
- Sustainable cultivation and a high level of biodiversity.
- Grape clusters are hand-picked and then delivered to the wine cellar in 20-kg boxes. The stalks are then removed and the grapes are crushed to produce a must that will undergo pre-fermentation cold maceration at 10 - 12 °C over several days. Then comes alcoholic fermentation using native yeasts (over 10 to 15 days), followed by post-fermentation maceration which allows the material to be fully extracted, with the presence of alcohol. Malolactic fermentation completes the winemaking process, which may last up until the month of January.
- The must undergoes three aerations.
- Wine maturation: 100% in stainless steel vats



TASTING NOTES

Colour: Ruby red

Nose: Notes of candied fruit, undergrowth and spices (white pepper and liquorice)

Mouthfeel: Complex and intense, this wine has a good ageing potential



SERVING SUGGESTIONS

Serve at a temperature of around 17 °C

Wine and food pairing: Delicious with roasted or grilled meat

Ageing potential: 10 to 15 years