

# CHÂTEAU LA GENESTIÈRE

## CÔTES DU RHÔNE



Originally a silkworm farm in the 16th century, Château la Genestière became a winemaking estate in 1930. The 40-hectare doamaine was acquired by Jean-Claude Garcin in 1944. Through years of perseverance and painstaking work, M. Garcin along with his son Raphaël improved the property and purchased nearby vineyards in the region. Christian Latouche, owner of two domaines in Les Baux-de-Provence, purchased the doamaine in 2015, and added several vineyard sites covering the prestigious appellation of Châteauneuf-du-Pape. With a dynamic new team in place, M. Latouche made significant investments in the domaine to maintain the high-quality tradition and exceptional heritage of the estate started by the Garcins. Here, Grenache and Syrah reign, creating wines that are ideal companions for simple, rustic cuisine.

<b>Region:</b>	Southern Rhône Valley
<b>Appellation:</b>	Côtes du Rhône
<b>Owner:</b>	Christian Latouche
<b>Established:</b>	1930
<b>Farming Practices:</b>	Sustainable, in conversion to organic
<b>Soil:</b>	Clay and limestone soil with pebbles
<b>Vineyard:</b>	27 ha
<b>Grape Varieties:</b>	Grenache and Syrah
<b>Age of Vines:</b>	30 years
<b>Yield/Hectare:</b>	40 hl/ha

**Vinification and Élevage:** Grapes are sorted, destemmed and undergo a cold maceration in stainless steel tank before they are fermented for 21-days with moderate pumping over. The wine is then matured in stainless steel and concrete vats for 9-12 months.

**Tasting Notes:** Ruby color, dense with purple highlights. On the nose, we find aromas of red cherries, licorice, and black pepper. On the palate, the texture is crisp and rich with notes of red fruits, black pepper and hints of licorice. This wine is balanced and supple indicating it is ready to drink now. An excellent pairing for beef, lamb, and game meat, as well as pastas, roasted vegetables and dishes with rich sauces.

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