



# VIGNOBLE ANNE COLLARD



## *Côtes du Rhône*

### CÔTES DU RHÔNE

Anne has been involved for 25 years at Château Mourgues du Grès in Costières de Nîmes AOC. As a former geographer, she widened her horizons in 2018 and followed her compass up the Rhône River.

On the terraces of Comps, the southernmost vineyard of the Côtes du Rhône area, she discovered a rocky and promising terroir which she took over with her husband François Collard and their son Romain. They started to cultivate it organic and in biodynamics right in 2019.

2020 is our first vintage, juicy and balanced. Certifications are en route...



#### **Soil**

Nearly 80% of pebbles rest on filtering sands and deep clays where the vines draw freshness and humidity.



#### **Blend**

Grenache (38%) is completed with Syrah (35%), Carignan (16%) and a dash of Marselan, Mourvèdre and Cinsault.



#### **Vinification - Ageing**

Careful practices to preserve the purity of the fruit. Minimum sulfur is added at bottling, to ensure perfect stability. Aged 8 months in a vat.



#### **Character**

A "vigneron" Côtes du Rhône with a true sense of origin. Mid-palate is lush with profuse aromas, tanins are fine and persistent.



#### **Food Pairing**

Sautéed wild mushrooms, pulled pork tacos, Peking duck, lamb chops on the barbecue, eggplant parmesan or even a gourmet goat Gouda Mac&Cheese.



#### **Ageing**

5 years



#### **Vignoble Anne Collard**

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**Côtes du Rhône - 2020**

*« This cuvée without added sulfur smells of wild blackberry and chocolate cherry. Its sweet fragrance precedes a palate full of texture and a beautiful richness of fruit. »*

**La  
TulipeRouge**

**Côtes du Rhône - 2020**

*« This Côtes-du-Rhône is tasted effortlessly, the cherry and berries deliver with flexibility and lightness, the finish, loose and elegant, favors a tasting now, for example, on local charcuterie. »*