



VIGNOBLE ANNE COLLARD



L'Aube

CÔTES DU RHÔNE VILLAGES

“Cros de L'Aube” is the name of our plot's location. Mixing French (L'Aube) and Provence language (Cros), it translates to the “Dawn's Pit”. It is where the first sunbeams hit the vineyard, in the morning hush, while the hills of St Roman Abbey are still bathed in blue shades.

On these round hills, old vines of Grenache find their balance on rocky soils. They benefit a propitious climate at the confluence of the Rhône and the Gardon River.

It results from a careful selection in our vineyard, aiming to show what voluptuous and vivid blend can arise from such privileged conditions.



Soil

Nearly 70% of pebbles rest on filtering sands and deep clays where the vines draw freshness and humidity.



Blend

Old Grenache (45%) are completed with Syrah (25%), Carignan 20% and Mourvedre (10%).



Vinification - Ageing

Careful, temperature controlled winemaking reveals the finesse of this wine. Then a slight addition of SO2 at bottling ensures perfect stability. Aged 12 months in a vat.



Character

Balance is key in this juicy, vibrant and smooth blend. An elegant wine with layers and depth.



Food Pairing

Miso glazed Japanese eggplants, Ribeye with truffle butter, roasted pumpkin and feta tart, duck breas with orange sauce, old cheddar.



Ageing

10 years



Vignoble Anne Collard

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90 points

L'Aube - 2020

« *The Grenache vines which account for half of the blend give this wine a lovely ripe fruit. Very soft thanks to supple tannins [...] Great success.* »



LE GUIDE
HACHETTE
DES VINS

1 star

L'Aube - 2020

« [...] *Vinified without sulphites, this cuvée reveals a frank nose of macerated black fruits, mixed with a touch of cinnamon. [...] The palate, warm and powerful, offers ample substance supported by firm tannins... »*