



FAMILLE
RIEU VERDIER
VIGNERONS à ORSAN - GARD

CÔTES DU RHÔNE

Grenache Syrah Carignan

RIVE DROITE





Passionate winemakers, Céline and Nicolas, have created a range of wines that bear their names. In the heart of a preserved nature, in the north-east of the Gard, our wines are exclusively produced from our certified **High Environmental Value** and **TERRA VITIS** estate and elaborated in the respect of the family wine tradition. Our commitment to the environment and biodiversity allows us to highlight our exceptional terroirs and to produce wines that have a soul and a typicity.

AOC CÔTES DU RHÔNE

Family RIEU VERDIER

A pleasant and convivial wine by excellence



TERROIR AND GRAPE VARIETIES

GRENACHE SYRAH CARIGNAN vines grown on clay-limestone soil.
Selection of GRENACHE, SYRAH and CARIGNAN vines, on average 40 years old.
Yields are controlled.



WINE MAKING

The grapes are picked and sorted by hand and then vinified by traditional maceration of whole bunches for 8 to 10 days, thus revealing all the finesse of the fruit's aromas and the expression of our terroir while respecting its biodiversity.



TASTING

Its red color is intense with garnet reflections. Its nose, as well as its mouth, is fruity with aromas of red fruits, cherry and small black fruits, blackcurrant, blackberry and spicy and liquorice notes. It is a full-bodied wine, well balanced, with silky tannins and a nice roundness.



FOOD PAIRING

This wine will easily adapt to all your meals, cold cuts, red meat, white meat, poultry, grilled meat or dish in sauce, then on all types of cheese and on a chocolate, chestnut or fruit dessert.

Ready to drink, this wine can also be kept for a few years in the bottle.

The ideal serving temperature is 15-17° C.



It is not uncommon at nightfall to see colonies of "pipistrelles", a species of small bats that nests under the roofs of our cellars alongside our swallows, chickadees among others.
Our little wild black bees still have their original hive in front of our wine cellars, gathering flowers in our vineyards and the surrounding nature, thus testifying the respect of our practices.