
Domaine Coste Chaude “La Rocaille” Côtes du Rhône Villages Visan

Winery: Domaine Coste Chaude

Category: Wine – Still – Red

Grape Variety: 80 % Grenache and 20 % Syrah

Region: Visan / Southern Rhône/ France

Vineyard: Estate

Winery established: 1968

Feature: Organic



Product Information

Soil: Very stony plateau invaded by the sun and the wind where the vine and the olive tree bloom. Very old Miocene alluvium with pebbles and limestone gravel packed in yellow and brown marl (paleosols)

Elevation: 360 meters (1,181 feet)

Age of vines: Syrah average 15 years old Grenache average 30 years old.

Vinification: Manual harvest from mid-September to early October. Grapes are destemmed. Three to four-week maceration to obtain a delicate texture, fruity aromas and licorice flavors. Syrah grapes undergo a cold maceration before fermentation, to reveal the fruit and flower aromas of this variety. Temperature controlled fermentation at around 26°C (79°F). Only the free run wines are used to create this cuvee. Ageing takes place in concrete tanks for part of the two varieties. The other part of the Syrah wine goes in 6hL oak barrels, the grenache in an 20hL oak vat, for a minimum of 12 months. Finally the cuvee is blended and bottled.

Yield: 25 up to 35 hl/ha depending on the cuvees

Tasting Note: Clear, dark red color. Aromas of cherries, a little mint and green tea and gingerbread at the end. La Rocaille is a charmer who emphasizes its curves and mellowness, without trying to hide a certain freshness, as well as delicate tannins. The wine finishes with a bounty of spices but remains delicate and courteous.

Alc.: 13.5%

Producer Information

Domaine Coste Chaude is currently owned by Vincent Tramier who purchased the property from Swiss ex-pats Marianne and Marc Fues in 2018. The Fues' converted the domaine to organic production and became certified by Ecocert in 2014. Vincent continues these farming practices and is now moving Coste Chaude towards biological certification. The Domaine is located on the plateau of the Southern Rhône village of Visan and is comprised of 37 hectares (91 acres), 23 hectares (57 acres) of which are devoted to vines that are planted at an altitude of over 360 meters (1,181feet). Grenache is the main red varietal, followed by Syrah and a small amount of Mourvèdre. Three white grape varieties, Viognier, Roussanne and Grenache blanc were planted in 2012 as well. The Visan plateau poses a very particular terroir; a mix of soil types (yellow ocher, brown marls, pebbles & stones over a base of limestone & alluvium), microclimate (the plateau is typically cooler than the valley) and sun exposure (all vineyards are south exposed). The aspiration is to reflect these unique qualities in the wines and getting healthy grapes is fundamental to this philosophy. Total annual production: 65,800 bottles.