



Domaine Coste Chaude “Florilège” Côtes du Rhône

Winery: Domaine Coste Chaude
Category: Wine – Still – Red
Grape Variety: 70 % Grenache and 30 % Syrah
Region: Visan / Southern Rhône/ France
Vineyard: Estate
Winery established: 1969
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: about 360 meters (1,181 feet)

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

Vinification: Harvest from mid-September to early October. Manual sorting. Grapes are destemmed. 15 days maceration. Fermentation with selected yeast for about 15 days in stainless steel tanks. Aged for about 8 months in stainless steel tanks.

Yield: 20 to 30 hl/ha

Tasting Note: On the nose forest fruits, with a touch of liquorice and mint. Supple and round mouthfeel, very soft and delicious. A perfect balance between freshness and silky tannins, accompanied by a medium body. The finish is long, warm and fruit forward.

Production: 30,000 bottles

Alc.: 13.0%

Acidity: 3.12 g/L

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 (1,181 feet). 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.