
Domaine Coste Chaude “La Source d’Elie ” Côtes du Rhône Villages Visan

Winery: Domaine Coste Chaude
Category: Wine – Still – Red - KOSHER
Grape Variety: 90 % Syrah and 10 % Grenache
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: 360 meters (1,181 feet)

Age of vines: Syrah: average 35 years old. Grenache: average 50 years old

Vinification: Harvest from mid-September to early October. Manual sorting. Grapes are destemmed. 20 days maceration. The work is flexible, the extraction progressive and controlled, so as to obtain a full and supple wine while preserving the fruit. The free run wine is separated from the presses before reassembling when the sugars are finished

Taste: Brilliant deep red color. On the nose aromas of garrigue and ripe fruit. On the palate, the wine is complex, supple and fresh. Beautiful structure which gives body and a lot of length to this wine.

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.