



Entre Les Vents, Côtes du Rhône Villages Rouge, Sainte Cécile, Southern Rhône, France, '2024'

Product code: `6637

PRODUCER PROFILE

Entre Les Vents is our new Côtes du Rhône range crafted for strong performance in independent on and off-trade channels.

The name, meaning "Between the Winds," reflects the Rhône's unique climate shaped by two winds: Mistral – cool, dry air from the north that clears clouds, boosts sunlight, aids ripening, and protects vines from disease. Levant – humid Mediterranean breeze that replenishes soil moisture, moderates summer heat, and preserves acidity and aromatics. The range is produced by Colombes des Vignes, one of the most famous and well-regarded producers in the Southern Rhône, who have access to over 1000+ Ha of vines and come with years of experience, having been founded in 1936.

VITICULTURE

The vineyard's diversity is a key feature of the wines produced in the southern Côtes du Rhône. Exceptional climatic conditions, particularly the influence of the "Mistral" which enhances sunshine, support optimal grape ripening. The predominantly stony and clay-limestone soils contribute to the wines' balanced and harmonious structure. The vineyard consists mainly of old vines planted on hillsides, where exposure promotes high-quality production. Cultivation under the HVE (High Environmental Value) standard ensures quality practices throughout the vineyard. Careful selection of grapes contributes to the complexity and overall quality of the wines.

WINEMAKING

Vinification takes place in stainless steel vats, with the must undergoing daily pumping over during a three-week vatting period to enhance extraction and integration. 10% of the wine is aged in new and old French oak.

TASTINGNOTE

The nose greets with inviting aromas of sweet spices and rich fruit jam, while the palate is full and rounded, revealing notes of black fruits and a subtle smokiness, all beautifully supported by fine, elegant tannins.

FOOD MATCHING

Braised Lamb Shanks or in a rich, herby sauce.



TECHNICAL DETAILS

Varieties:

Grenache 60%,
Syrah 35%,
Mouvedre 5%

Vegetarian
Vegan
Lightweight bottle

Features

ABV: 14%

Closure: Technical cork

Colour: Red

Oak Ageing

Time: 12 Months

Type: 400 Litre French Oak

% wine oaked: 10

% new oak: 20

Style: Still wine

Case Size: 6 x 75cl

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