VIGNOBLE
SIMIAN

Côtes-du-Rhône

Combe des Avaux 2025

Red



VINEYARD

Sandy soil from siliceous-limestone sandstone.

VINIFICATION

Harvesting grapes, separate grape varieties. Destemming, crushing, maceration for approximately 8-10 days at 21-26°C. Daily délestage for the first 5 days. After a first winter spent in cold concrete vats, the different grape varieties are blended. Light filtration and bottling.

CÉPAGES	SURFACE	AVERAGE AGE OF VINES
Grenache 70% Syrah 20% Cinsault 5% Mourvèdre 5%	6 ha PRODUCTION 40 hl/ha 34 000 bottles	45 years

TASTING

This wine has a pretty purple color with bright reflections. The nose is intense, marked by notes of cherry, plum and black fruits. The palate is supple, velvety, with lovely freshness and beautiful aromas of fresh red fruits. The finish offers a long persistence on the balance, and silkiness of the tannins, for a fine, easy-drinking and crunchy wine.

ADVICES

This beautiful Rhône wine will go just as well with a rib of beef as with a stew, a pot au feu, a Provençal ratatouille or fine local charcuterie.

Open between 2026 and 2029 ; to serve at 16/17°C.

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