



**LOCATION:**  
France > Rhône Valley >  
Châteauneuf-du-Pape

**VARIETY:**  
60% Grenache, 20% Syrah,  
20% Mourvèdre

**WINEMAKER:**  
Françoise Roumieux



## SCIENCE

ABV: 14%  
SUGARS: < 2 g/l  
TOTAL SO<sub>2</sub>: < 60 ppm  
TOTAL ACIDITY: 3.2 g/l

# F/R Selections Côtes du Rhône

## EXPERIENCE

**NAME:** F/R Selections, Côtes du Rhône is named after the Mayard family winemaker Françoise Roumieux. A side project from the côtes, or hills, of the Rhone Valley.

**CHARACTER:** Dark wild fruits mix well with a savory character known as “garrigue” in French – wild hillside vegetation and herbs. A grilled, smoky quality is highlighted by the Syrah and Mourvedre. The Grenache brings some dark raspberry and berry flavors.

**ENJOY WITH:** This wine is perfect with a grilled pork chop. Hearty foods with grilled herbs and roasted root vegetables. Light enough for chicken but big enough for steak!

**BEST RESULTS:** Serve at 60-65° F, The earthy, savory flavors will relax with a quick decant or just 30 minutes to breath from the bottle.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Intense hand selection and sorting followed by destemming with native yeast fermentation and 3-4 weeks of maceration in cement tanks.

**ELEVAGE:** 20 months in large concrete vats.

**FINING & FILTERING:** Vegan, delicately filtered after the wine has naturally settled with time.

**SULFUR:** Minimal sulfur is used with the goal to eliminate all sulfur during fermentation when the vintage permits.

## SOURCE

**FARMING:** Lutte Raisonnée, Françoise is careful to select from prominent growers who have the same mindset towards progressive and organic farming practices.

**LAND:** Two villages, Saint Gervais; a mixture of sandy, alluvial soils with stone. and in the far south, the village of Domazan with well draining sandstone from ancient river beds.

**VINE:** The selected grapes are from vines with an average of 30 years of age.

**HARVEST AND PRODUCTION:** 3,000 case production, hand-harvested fruit.

