



# F/R Selections Côtes du Rhône

## EXPERIENCE

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

**VARIETY:**  
60% Grenache, 30% Mourvèdre,  
10% Syrah  
(Different blend by vintage)

**WINEMAKER:**  
Françoise Roumieux with  
daughter and son,  
Coline and Nicolas



**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 red fruits mix well with a savory character known as “garrigue” in French, a reference to the wild vegetation and herbs of the area. A grilled, smoky quality is highlighted by the Mourvèdre and Syrah. The Grenache brings some dark raspberry and berry flavors for a refreshing and full finish.

**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, a crowd-pleasing wine for fans of the old world and new.

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

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Intense hand selection and sorting followed by destemming with neutral yeast fermentation between 70-75° F, 2 weeks of maceration in stainless steel tanks with pump overs and delestage.

**ELEVAGE:** Aged for 20 months in steal tank before bottling.

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

**SULFUR:** Minimal sulfur additions after Malolactic fermentation, during aging and just before bottling.

## SOURCE

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

**LAND:** A mixture of sandy, alluvial soils, limestone, and well-draining red sandstone from ancient riverbeds.

**VINE:** The selected grapes are from vines with an average of 30 years of age, Goblet training for the Grenache and Mourvèdre.

**HARVEST AND PRODUCTION:** Only 500 cases production, hand-harvested.

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## SCIENCE

ABV: 14%  
SUGARS: < 1 g/l  
TOTAL SO2: < 90 ppm  
TOTAL ACIDITY: 3.6 g/l

