

LE PASSAGE

CÔTES DU RHÔNE

A.O.C.

Le Passage Côtes-du-Rhône hails from Sérignan-du-Comtat in the southern Rhône Valley, eight miles from Châteauneuf-du-Pape en route to Gigondas. The vineyard is surrounded by cooling forests, which slow ripening and preserve acidity as well as fruit definition.

Gobelet trained vines lead to early ripening and a refined, elegant style of Côtes-du-Rhône with balanced alcohol. Garrigue-laden soils inspire rosemary and thyme flavors - the Rhône Valley's signature.

“The Passage...”

“Le Passage” refers to the passage between the vineyard and universe, which has nourished the vines for more than 55 years.



VITICULTURE

80% Grenache

20% Syrah

Clay-limestone soils with high porosity

35 hl/ha, **hand picked**

Lutte raisonnée, **no use of pesticides**

Regenerative Agriculture certified

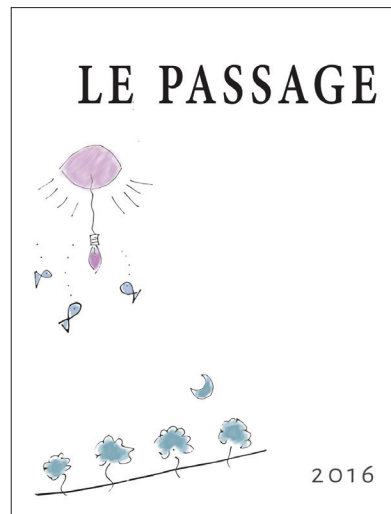
VINIFICATION

100% destemmed

Cool 23°C fermentation in inert vessel

Long 4-week cuvaison

Extended 12 months on lees in tank



TASTING NOTES

Vibrant ruby color with garnet accents. An energetic, polished Côtes-du-Rhône with juicy acidity and supple tannins. Grenache provides raspberry and spearmint, while Syrah adds depth with violets, white pepper and sauvage notes. Flavors are nuanced and continue to unfold on the finish.



Drink the Rent

is the producer and importer of “high-toned” French wines. Based in Miami, we craft our wines to showcase extra finesse and texture, at prices we can all afford. Wines that can easily lead to a second bottle.



Pour une Agriculture du Vivant

is a global leader in the Regenerative Agriculture movement, pioneering holistic land management practices that rebuild organic matter, and restore degraded soil. All Drink the Rent vineyards follow the mission of **Agriculture du Vivant**.