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## Domaine Coste Chaude “L’Argentière” Côtes du Rhône Villages Visan

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**Winery:** Domaine Coste Chaude

**Category:** Wine – Still – Red

**Grape Variety:** 80% Syrah and 20% Grenache

**Region:** Visan / Southern Rhône/ France

**Vineyard:** Estate

**Winery established:** 1968

**Feature:** Organic



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### Product Information

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**Soil:** Very stony plateau invaded by the sun and the wind where the vine and the olive tree bloom. Very old Miocene alluvium with pebbles and limestone gravel packed in yellow and brown marl (paleosols)

**Elevation:** 360 meters (1,181 feet)

**Age of vines:** Syrah: average 45 years old. Grenache: average 50 years old.

**Vinification:** Harvest from mid-September to early October. Manual sorting. Grapes are destemmed. Three to four-week maceration to obtain a delicate texture, fruity aromas and licorice flavors. Syrah grapes undergo a cold maceration before fermentation, to reveal the fruit and flower aromas of this variety. Temperature controlled fermentation at around 26°C (79°F). Only the free run wines are used to create this cuvee. Ageing takes place in concrete tanks for the Grenache and a small part of the Syrah. The other part of the Syrah wine goes in 6hL oak barrels, for a minimum of 12 months. Finally, the cuvee is blended and bottled.

**Yield:** 20 up to 30 hl/ha depending on the cuvees

**Tasting Note:** Deep bright garnet color. Intense and complex on the nose: delicious smells of blackcurrant and blackberries, with a tinge of black olives and laurel. On the palate, it shows a velvety and fluid texture, with well merged tannins, and intense flavors of blueberries. It finishes with surprising fresh aromas of pepper and cedar tree, keeping at the same time its soft texture. This is a well-aged elegant red wine.

**Production:** 3,000 – 4,000 bottles

**Alc.:** 15%

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### Producer Information

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Domaine Coste Chaude is currently owned by Vincent Tramier who purchased the property from Swiss ex-pats Marianne and Marc Fues in 2018. The Fues' converted the domaine to organic production and became certified by Ecocert in 2014. Vincent continues these farming practices and is now moving Coste Chaude towards biological certification. The Domaine is located on the plateau of the Southern Rhône village of Visan and is comprised of 37 hectares (91 acres), 23 hectares (57 acres) of which are devoted to vines that are planted at an altitude of over 360 meters (1,181feet). Grenache is the main red varietal, followed by Syrah and a small amount of Mourvèdre. Three white grape varieties, Viognier, Roussanne and Grenache blanc were planted in 2012 as well. The Visan plateau poses a very particular terroir; a mix of soil types (yellow ocher, brown marls, pebbles & stones over a base of limestone & alluvium), microclimate (the plateau is typically cooler than the valley) and sun exposure (all vineyards are south exposed). The aspiration is to reflect these unique qualities in the wines and getting healthy grapes is fundamental to this philosophy. Total annual production: 65,800 bottles.