
Domaine Coste Chaude “Madrigal” Côtes du Rhône Villages Visan

Winery: Domaine Coste Chaude
Category: Wine – Still – Red
Grape Variety: 80 % Grenache and 20 % Syrah
Region: Visan / Southern Rhône/ France
Vineyard: Estate
Winery established: 1969
Feature: Organic



Product Information

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 35 years old. Grenache: average 50 years old

Vinification: Harvest from mid-September to early October. Manual sorting. Grapes are destemmed. 15 days maceration. Separate fermentation with selected yeast for about 15 days in stainless steel tanks.

Aged for about 8 months in concrete.

Yield: 20 up to 30 hl/ha

Tasting Note: Bright red color. The intense nose develops a beautiful palate of forest fruit flavors, accompanied by notes of cocoa and sweet spices. The palate is very supple, delicious with a nice tannic finish and a pleasant freshness. The aromas coincide with those of the nose and persist pleasantly.

Production: 6,000 – 8,000 bottles

Alc.: 14%

Acidity: 3.10 g/l

Producer Information

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 (1,181 feet). 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.