

Côtes du Rhône Organic wine - Terra

2023

"A garnet-red colour with hints of purple. Explosive nose with roasted notes. Structured, intense and powerful. Granular tannins on the finish, making this a wine of character."



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Most of the Syrah (45% of the blend) comes from the “Enclave des Papes” sector, part of the territory Vaucluse situated in the department of Drôme around the town of Valréas. It is a clay-limestone plateau stony from the first foothills of the Pre-Alps and located around 250/300m altitude. The combination of this terroir, this altitude, associated with the hot, sunny and windy Provençal climate, allow to produce a rich, elegant, aromatic and fresh Syrah. The other part of the blend (55%, in Grenache, Syrah and Mourvèdre) comes from the Rhone sector of Gard. The clay soil limestone, deep and rich, is covered with rolled pebbles indicating the location of the old bed of the Rhône River. During the night these pebbles restore the heat accumulated during the day and the deep clay soils allow the vines to cope with the high summer heat. These favorable conditions bring a generous, opulent and greedy profile to the wine especially thanks to the majority Grenache in the blend.

Winemaking

The Syrahs from the north of Vaucluse are harvested and partially destemmed before being placed in vats. The fermentations start at low temperature to finish at 30/32°C with pumping over and racking. Ageing in French barrel with different levels of toasting of the wood to bring complexity, to reinforce the sensation of freshness and support the notes of black fruits. For the second part of the blend (Grenache, Syrah and Mourvèdre), the grapes are completely destemmed. The temperature is controlled during the fermentation phases (inferior to28°C) and thus protect the aromas of raspberry, blackcurrant and chocolate. Vegan friendly.

Service & food pairing suggestions

Flank steak with shallots
Roast venison,
Open in advance and serve between 13° and 15° C (55-59°F).

L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.