

Côtes du Rhône - Vallis

2021

"Shiny colour with purple reflections. The nose reveals delicious aromas of ripe lack fruits together with a sunny touch of spices. In the mouth, a round fruit dominates. Aging in barrels brigns full ness, complexity and delicate toasted notes."



Vintage

The vintage 2021 has had its share of climatic events such as: frost, rain – too much or not enough – and lack of sunshine. An eventful vintage, but one which had some nice surprises for us, with a lower than expected drop in volumes, a good balance and well-controlled degrees.

Grape varieties

50% Grenache, 40% Syrah, 10% Mourvèdre

Terroir

The vines of Grenache and Mourvèdre evolve on soils of clay and limestone chips.
The Syrah, meanwhile, comes from a limestone soil covered with silica.

Winemaking

The various grapes are vinified individually so that they fully express their own charcteristics. The fermentation lasts 3 to 4 weeks depending on the grape variety. The wines are racked before the start of the malolactic fermentation. The grapes are finally blended and aged for 8 months in oak barrels.
14% alc./vol.

Service & food pairing suggestions

This wine can be enjoyed with grilled meats such as matured prime rib of beef, cooked vegetables or mature cheeses such as Comté of 18 to 24 months.
Open in advance and serve around 13 – 15° C

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