

Côtes du Rhône

2016

"“Juicy and lively, with delicious honeysuckle, lime, yellow apple and white peach flavors bouncing along. Shows a pretty verbena hint on the mineral-edged finish.” Wine Spectator – June 15, 2018"



AWARDS

89 pts Wine Spectator

Vintage

2016 has a been a fabulous vintage in the Southern Rhone Valley, with even more structure than 2015. The weather conditions were ideal until the harvests. The sanitary state of the grapes and the yields have been particularly good.
Harvest began on the 5th Sept. 2016.

Grape varieties

40% Grenache, 36% Viognier, 20% Roussanne, 4% Bourboulenc

Terroir

Plots selected in the Vaucluse and Gard departments for the complementary nature of their terroirs: stony alluvial terraces and pebbly clay soils (alt. 100/150m facing South/Southwest and East/West). This results in a fine balance bewtween fresh notes and fruity aromas.

Winemaking

Roussanne, Bourboulenc and Grenache Blanc are pressed immediatly upon arrival at the winery. Cold pre-fermentation on the skins for Viognier.
Cold-static racking off the rough lees. Beginning of fermentations in tank for the Roussanne and the Viognier prior to transfer in 275l oak Laurus barrels. Regular stirring of the lees during the first 3 months of the ageing, which lasts 6 months. Malolactic fermentation was blocked to retain the fresh acidity.
Production: 14 079 bottles
Bottled on: 25th August 2017

Service & food pairing suggestions

Cocktail dinner
Gambas with spice
Chicken tagine with olives & preserved lemon
Best served at 10-12°C

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