

Côtes du Rhône Villages

2011

"Rich cherry-red colour. The nose includes fresh fruit, cherry and pomegranate. A crisp, gourmet and structured wine with delicate tannin (Feb. 2014)."



Vintage

Thanks to the hot summer and plenty of subsoil water, the flowering process enjoyed good conditions. The rain in July delayed the ripening process, but the heat in August and September resulted in homogeneity throughout the vineyard. The grapes boasted a very satisfactory concentration in sugar. The harvest began on the 20th September.

Grape varieties

60% Grenache, 30% Syrah, 10% Mourvèdre

Terroir

Quaternary alluvial terraces of the Rhône and stony clay and limestone soils. Mainly southerly aspect, with vines planted at an altitude of up to 200 m.

Winemaking

Grapes are partially de-stemmed and pressed as soon as they arrived in the cellar. A 20-day maceration with punch-downs and pump-overs. 15 months elevage in 275-litre Laurus oak barrels.
Production: 34,000 bottles
Bottled on: 20/06/2013

Service & food pairing suggestions

Baron of lamb with mixed herbs
Roasted woodcock with woodland mushrooms
Roasted duck breast (magret)
Best served at 14-16°C
Optimum maturity: 2013-2018

AWARDS

90 pts Wine Spectator

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