

Côtes du Rhône Villages

2013

"Deep dark colour with purple hints. Aromas of black fruit and spices on the nose. Lively and spirited palate with notes of black fruits. The finish is long and full (June 2015)."



Vintage

The cold and wet spring resulted in late, slow flowering. Significant sag on Grenache. The hot summer followed by storms in September helped to reboot the maturing process. Vigilance was at its peak until the harvests, which count among the latest in recent years. The harvest began on the 15th September.

Grape varieties

77% Grenache, 18% Syrah, 5% Mourvèdre

Terroir

Plots selected from complementary terroirs to achieve a fine balance between structure and fruitiness: quaternary alluvial terraces of the Rhône and stony clay and limestone soils. Mainly southerly aspect, with vines planted at an altitude of up to 200m.

Winemaking

Grapes were partially de-stemmed and crushed as soon as they arrived in the cellar. A 20-day maceration with punch-downs and pump-overs. 49% of the blend is aged 15 months in 275-litre Laurus oak barrels.
Production: 38,816 bottles
Bottled on: 14 April 2015

Service & food pairing suggestions

Lamb chops with “Herbes de Provence”
Roast woodcock and wild mushrooms
Roasted duck breast
Best served at 14-16°C

AWARDS

89 pts Wine Spectator
13.5/20 Bettane & Desseauve
BRONZE Decanter
90 pts Natalie Maclean (CA)
89 pts National Post (CA)
**** Rod Phillips on wine (CA)