


# Côtes du Rhône Villages

2014

"Rich red robe with violet hints. Nose of blackcurrant and tobacco. The palate is dense and structured with white pepper, blackcurrant and a touch of dark chocolate. (Tasted May 2016)"




## AWARDS

**88 pts** Wine Advocate
**15/20** Jancis Robinson

## Vintage

After a somewhat damp and wet winter, Spring was particularly dry and warm. The vegetative cycle took a leap forward, hinting at a potentially early harvest. Then Summer arrived with quite a lot of rain and cool temperatures, slowing down the ripening process. Finally, an Indian Summer set in around the end of August/beginning of September, allowing the maturities to progress while maintaining very good acidity.

Harvest took place between the 12th September and 5th October.

## Grape varieties

69% Grenache, 21% Syrah, 10% Mourvèdre

## Terroir

A selection of terroirs from the Gard and the Vaucluse:
Gard – rolled stones and clay sub-soil for the Grenaches with no water stress
Vaucluse – limestone and sandstone provide a fresh spicyness to the Syrah and exposed clay soils for the Mourvèdre

## Winemaking

Partial destemming and crushing upon arrival at the winery. 3-week maceration with punch-downs and pumping over. 70% of the blend spends 12 months in 275lt oak Laurus barrels (1 and 2-year barrels).
Production: 46 000 bottles
Bottling date: 1st June 2016

## Service & food pairing suggestions

Sun-dried tomatoe tart
Service temperature : 14° to 16°C
Optimum maturity: 2017 – 2023

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