

Côtes du Rhône Villages

2015

"“A plump, full-bodied, sexy and layered red that has lots of dark fruits... It’s a rocking fruit bomb that will deliver the goods over the 3-4 years” – (Jeb Dunnuck) Wine Advocate Robert Parker (88-90/100), 28th Oct. 2016"



Vintage

All grapes have been harvested at their optimum maturity, delivering intense aromas and a beautiful freshness. Red wines are particularly colorful, with lots of polyphenols, which is essential for making wines with a very long ageing potential. 2015 promises to be an exceptional vintage in the Rhone Valley!
Harvest took place between the 7th Sept. and the 10th Oct.

Grape varieties

72% Grenache, 26% Syrah, 2% Mourvèdre

Terroir

A selection of terroirs from the Gard and Vaucluse departments:
– Gard: rolled stones and clay sub-soil for the Grenaches that mature gently with no hydric stress
– Vaucluse: limetone and sandstone that provide a fresh spicyness to the Syrah. South-exposed clay soils for the Grenache

Winemaking

Partial destemming and crushing upon arrival at the winery. 3 weeks of maceration with punch-downs and pumping over.
59% of the wine is aged in 275lt-oak Laurus barrels for 17 months (1 & 2-year barrels).
Bottled on the 6th July 2017
36190 bottles, 660 magnums and 47 jéroboams produced

Service & food pairing suggestions

Veal “filet mignon”, white asparagus in morel sauce
Lamb from Provence with Mediterranean vegetables
Optimum maturity: 2017 – 2025
Service temperature: 14-16°C

AWARDS

88-90 pts Wine Advocate
ARGENT Decanter