

Côtes du Rhône Villages

2017

"“It offers some resiny garrigue notes of rosemary and pine but also lovely cherry and blueberry fruit. It’s medium to full-bodied but silky and agile, with an elegant finish.” Robert Parker, The Wine Advocate, November 2018"



AWARDS

91-88 pts Wine Advocate

Vintage

2017 is a promissing vintage of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

60% Grenache, 35% Syrah, 5% 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

Harvest between 8th September and 20th October 2017. Partial destemming and crushing upon arrival at the winery. 3 weeks of maceration with punch-downs and pumping over. 60% of the wine is aged in 275lt-oak Laurus barrels for 15 months (1 & 2-year barrels).
Bottled on 3rd Oct. 2019.
34 919 bottles, 336 magnums, 23 jeroboams, 3 mathusalems and 10 balthazars produced.
Vegan Friendly.

Service & food pairing suggestions

Beef with satay sauce
Crushed potatoes with truffles
Optimum maturity: 2018 – 2024
Service temperature: 13-15°C

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