

Côtes du Rhône Villages

2021

"This pleasant, gourmet wine has a generous, full-bodied nose of candied red fruit and balsamic notes. It is fleshy and concentrated, enveloping the palate with opulence. The tannins are silky and the finish lingers on notes of pure fruit."



Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and lack of sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are easy-drinking, with beautiful fruit notes, a deep color and smooth tannins.

Grape varieties

58% Grenache, 32% Syrah, 10% Mourvèdre

Terroir

Selection of terroirs in Vaucluse and gard departments for their complementary characteristics:
– Pebbles with clay subsoil in the Gard for Grenache grapes that ripen slowly without water stress.
– Vaucluse: limestone and sandstone to express the fresh spicy aromas of Syrah, and south-facing clay for Mourvèdre complex notes.

Winemaking

Harvested between September 15 and October 25, 2021. Grapes are partially destemmed and crushed as soon as they arrive in the cellar. Long maceration (3 weeks) with pumping over and pigeages. 55% of the cuvée aged for 14 months in 275-liter Laurus casks (1 and 2-wine barrels).
40,000 bottles produced.

Service & food pairing suggestions

Eggplant caviar
Cream of mushroom soup
Optimum maturity: 2024 – 2030
Serve at 13-15°C

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