

Côtes du Rhône

2020

"The 2020 growing season was particularly beneficial for the production of white wines in the Southern Rhône Valley, and this beauty is no exception. Strikingly bright, pale-yellow hue with notes of white-flesh fruits (pear, white peach) on the nose along with a delightfully delicate hint of lime. These characteristics are confirmed on the palate, with a broad silky moutfeel finishing with a fresh, lively citrus flavour. A pure delight."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

Grape varieties

33% Viognier, 23% Roussanne, 20% Grenache, 19% Marsanne, 2,5% Bourboulenc, 2,5% Clairette

Terroir

The selected parcels are located in two distinct terroirs:
– One located in the East Gard area, on the right bank of the Rhône river, where the alluvial terraces, hard limestone, large river stones and sand provide finesse, acidity and elegance
– The other in the Vaucluse, on the left bank, where the rich clay and limestone pebbles provide an overall opulence.

Winemaking

The harvest started early, between August 22nd and Septembre 10rth. The Viognier grapes first underwent a pre-fermentation cold soak on the skins while the remaining varieties were all pressed immediately upon arrival at the winery. The Roussanne, Viognier and part of the Marsanne started their fermentation in stainless steel tanks before being transferred to barrels to finish fermenting. 44% of the cuvée was then aged in 275 liter oak Laurus barrels for 8 months with regular stirring of the lees for the first 3 months. To retain fresh acidity, the cuvée did not undergo malolactic fermentation.
Bottled on : 27th July 2021 – 60 133 bottles produced. – Vegan Friendly.

Service & food pairing suggestions

Apéritif – Crayfish Tail with Saffron Cream – Vol-au-vent stuffed with mushrooms – Thyme infused goat cheese
Best served at 10-12°C – Enjoyment: between 2022 and 2027