

Côtes du Rhône

2022

"Aromatic and seductive, this Côte du Rhône white wine opens with floral and honey notes, followed by hints of peach, apple and candied lemon. A real delight!"



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. At the end of this very atypical vintage, the whites display freshness and gourmandise.

Grape varieties

30% Grenache, 25% Roussanne, 18% Viognier, 17% Marsanne et 10% Clairette/Bourboulenc

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 9th. 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. 50% 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 : 6th July 2023 – 72 000 bottles produced.

Service & food pairing suggestions

Aperitif dinner or Cheese assortment
Best served at 10-12°C – Enjoyment: between 2024 and 2027