


# Côtes du Rhône

2023

"A brilliant pale yellow colour with green highlights. A beautifully aromatic nose of white flowers with a hint of honeysuckle and pear. The palate is straightforward and precise, with flavours of pear, white peach and citrus fruit. The finish is fresh and firm with a hint of refreshing bitterness."




## Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

## 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 took place from the end of August. 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. 60% of the cuvée was then aged in 275 liter oak Laurus barrels for 9 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 : 10th July 2024 – 80 000 bottles produced.

## Service & food pairing suggestions

As an aperitif, with pan-fried langoustines with lemons, monkfish medallions with saffron or asparagus risotto.
Best served at 10-12°C – Enjoyment: between 2025 and 2028

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