

Côtes du Rhône

2024

"A brilliant pale yellow colour. A beautifully aromatic, elegant nose with finesse of white flowers and delicate hints of almond milk. The palate is straightforward and mineal, with hints of citrus fruit and lovely acidity. The finish is fresh and firm with a hint of refreshing bitterness."



AWARDS

Argent - 92 points Decanter 06/2025

Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

Grape varieties

33% Viognier, 30% Grenache, , 20% Roussanne, 17% Marsanne/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. All grapes varieties are pressed immediately upon arrival at the winery. The Roussanne, Viognier, Marsanne and Grenache started their fermentation in stainless steel tanks before being transferred to barrels to finish fermenting. The cuvée was then aged in 275 liter oak Laurus barrels for 8 months with regular stirring of the lees for the first months of ageing. To retain fresh acidity, the cuvée did not undergo malolactic fermentation.

Service & food pairing suggestions

As an aperitif, with sole meunière, Caesar salad or vegetables (courgettes, peppers) grilled in olive oil.
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.