

2017

COTES DU RHONE

« Vieilles Vignes »



V I N T A G E

« Excellent but confidential »

Exceptional in many aspects, 2017 witnessed weather records that led to an early and small harvest. The main characteristic of this vintage however is certainly the outstanding quality of the wines produced. Well balanced wines, rich and with beautiful silky tannins.

S O I L

Plots located in the town of Orange on the lieu-dit "SAINTE CARDILLE" and in the town of Saint Laurent des Arbres, right bank of the famous river « the Rhone » on the lieux-dits called « Gissac » and « Le Clau » . Terroirs of fine gray very rich in quartz grain, giving finesse and suppleness to the wine.

W I N E M A K I N G

A partial destemming takes place and the vats are gravity filled. The wine is made avoiding maximal extraction, on the contrary the sought after qualities are elegance and freshness. The free run juice and the press juice are raised separately, mainly in concrete tanks where they undergo their malolactic fermentation. After the final blend is made the wine continues to mature in big vats.

Fermentation : 100 % concrete vats

Aging : 50% big vats, 35% stainless steel vats and 15% used barrels

B L E N D

75% Grenache - 20% Syrah – 5% Carignan

A L C O H O L 14.5 %.vol

S E R V I C E T E M P . 15°C