



## Côtes du Rhône

2013

"Shiny, light golden colour. Very aromatic nose of apricot, typical of Viognier grapes, and white flowers. Round and fresh to the palate with notes of quince jelly. Fresh and long-lasting finish (June 2014)."



### Vintage

The cold wet spring resulted in slow late bloom. Grenache vines suffered a great deal of shatter. The hot summer followed by storms in September helped boost the ripening process. Vigilance was at its peak throughout the vineyard until the harvests which rank among the latest over the past few years. Beginning of harvest: 3/09/13

### Grape varieties

38% Viognier, 27% Roussanne, 20% Grenache, 10% Marsanne, 5% Bourboulenc

### Terroir

Plots selected in the Vaucluse and in the Gard for the complementary nature of their terroirs: stony alluvial terraces and pebbly clay soils (alt. 100/150 m - facing south/southwest and east/west), resulting in a fine balance between fruity and fresh aromatic notes.

### Winemaking

Roussanne, Grenache and Bourboulenc are pressed immediately. The Viognier undergoes skin maceration in the press. Cold static raking of must. Fermentation process begins in vats. Roussanne, Viognier and Bourboulenc are vinified and matured in 275-litre Laurus oak barrels for 8 months with regular stirring of lees during the first 4 months. No malolactic fermentation. Production: 16,000 bottles Bottled on: 26/05/2014

### Agreements & Services

Evening buffet  
Duckling à l'orange  
Veal cheeks with lemon confit  
10-12°C  
Optimum maturity: 2014-2016

### AWARDS

**89 pts** Wine Spectator  
**93 pts** Decanter  
**ARGENT** Elle à table