



Côtes du Rhône

2014

"Shiny, light golden colour. Very aromatic nose of apricot, typical of Viognier grapes, and white flowers. Round and smooth palate with notes of spices and dried banana. Powerful and long finish (June 2015)."



Vintage

A year with no water stress. All grape varieties developed harmoniously, permitting complex, fresh and aromatic wines. The strong Mistral wind that blew during the last week of August removed the risk of sanitary issues. Harvest started in the best conditions on 1st Sept. 2014.

Grape varieties

56% Viognier, 22% Roussanne, 18% Grenache, 4% Clairette

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

Grenache and Clairette are pressed immediately. The Viognier undergoes skin maceration in the press. Cold static raking of must. Fermentation process begins in vats. Viognier and Clairette are vinified and matured in 275-litre Laurus oak barrels for 6 months with regular stirring of lees during the first 4 months. No malolactic fermentation.

Production: 17,074 bottles

Bottled on: 18/05/2015

Agreements & Services

Evening buffet

Bratwurst

Veal cheeks with lemon confit

10-12°C

Optimum maturity: 2014 - 2016

AWARDS

89 pts Vinous