



## Côtes du Rhône

2015

"This has a plump note thanks to a kiss of brioche, while the core Cavaillon melon, anise and peach flavors glide along. A tasty crowd-pleaser. Drink now." (Tasted 2017)"



### Vintage

Ideal weather conditions right up to the harvest, sanitary state of the grapes was impeccable and yields were healthy. The 2015 vintage demonstrates remarkable potential and promises to be one of the finest vintages of the past few years.

Harvest began around the 1<sup>st</sup> of September 2015.

### Grape varieties

51% Viognier, 29% Roussanne, 16% Grenache, 4% 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

The Roussannes, Bourboulencs and Grenache Blanc were pressed immediately upon arriving at the winery, while the Viogniers underwent a pre-fermentation cold-soak on the skins. Cold-static racking off the rough lees. Beginning of fermentations in tank for the Roussanne and the Viognier prior to transfer to 275-liter Laurus barrels, where they spent 6 months with regular stirring of the lees for the first 3 months. Malo-lactic fermentation was blocked to retain a maximum of fresh acidity.

Production: 16 000 bottles

Bottling date: 30 June 2016

### Agreements & Services

Blanquette de veau

Saint-Jacques Carpaccio

Serve at 10-12°C

Optimum maturity: 2016 - 2020

### AWARDS

**14,5/20** Bettane & Desseauve

**91 pts** Wine Advocate

**88 pts** Andreas Larsson

**89 pts** Wine Spectator