



## Côtes du Rhône

2017

"This is rounded and creamy in feel, with pretty melon, yellow apple and salted butter notes. There's a light flash of almond on the finish. A tasty crowd-pleaser." Wine Spectator – Mars 31, 2019"



### AWARDS

90 pts Wine Spectator

### Vintage

This vintage took place in weather conditions marked by high temperatures and a lack of rainfall. The harvest was particularly early. If the volumes were low, the quality is present with a vintage of very nice outfit. The berries, healthy, smaller, were concentrated with good balance and very pleasant aromas.

### Grape varieties

28% Viognier, 23% Grenache, 22% Roussane, 15% Marsanne, 7% Bourboulenc, 5% Clairette

### Terroir

The selected parcels originate from 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 started early, on the 18th August. The Viognier grapes first underwent a pre-fermentation cold soak on the skins while the remaining varieties were all pressed immediately upon arrival at the winery. The Roussanne, Viognier and part of the Marsanne started their fermentation in stainless steel tanks before being transferred to barrels to finish fermenting. 65% of the cuvée was then aged in 275 liter oak Laurus barrels for 7 months with regular stirring of the lees for the first 3 months. To retain fresh acidity, the cuvée did not undergo malolactic fermentation.

Bottled the 18 April 2018.

22 134 bottles produced.

Vegan Friendly.

### Food & wine pairings

Apéritif  
Vitello Tonnato  
Grilled scallops  
Thyme infused goat cheese

## Service

Best served at 10-12°C

Enjoyment: between 2018 and 2022