



Côtes du Rhône Saint Vincent

2017

"Pale robe with green hints. Fine and elegant with complex aromas of white flowers (jasmine) and apricot. Well-balanced on the palate with yellow stone fruit notes on the finish."



AWARDS

88 pts Wine Spectator
87 pts Wine Enthusiast

Vintage

The 2017 vintage is one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

Clairette, Grenache noir, Roussanne

Terroir

The vines grow on clay limestone soils from the North of the Vaucluse and Gard. With a Southern French climate renowned for its contrasts, they benefit from the summer heat and the Mistral wind.

Winemaking

The harvest took place early in the morning to preserve primary aromas of the grapes. Optimized settling of the lees to boost aromatic potential (between 3 and 6°C) before fermentation at low temperature (12 - 14°C). The ageing in vats lasts for 6 months before bottling.

What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.

Vegan Friendly.

Agreements & Services

Delicious as an aperitif, or paired with red mullet with "tapenade", sausage rougail or even with "fish & chips".
Enjoy it cool between 10°C to 12°C, within 2 to 3 years after harvest.