



Côtes du Rhône Saint Vincent

2017

"«Easy, forward plum and cherry flavors abound in this ripe, juicy red.» Wine Enthusiast, March 2019"



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, Viognier

Terroir

Clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyard benefit from the summer heat and Mistral wind.

Winemaking

Each grape variety is vinified individually. The vatting is during 3 or 4 weeks according to grape variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are blended. 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

For everyday meals with grilled and BBQed meats and strong cheese.
It can be enjoyed now.

AWARDS

COMMENDED International Wine Challenge 05/2023