

Côtes du Rhône Villages

2012

"A rich garnet red colour. Quite concentrated nose of spicy dark fruit (plum, dark cherry, cardamon) and a warm, imposing mouth-feel confirming the richness of the vintage."



Vintage

A dry and cold winter with many days of Mistral wind which left the vines healthy and disease-free. Followed a very wet Spring which pushed back the flowering by 2 weeks. The summer months were hot allowing for an excellent concentration of the grapes. The harvest began on the 8th September, under warm, sunny conditions.

Grape varieties

60% Grenache, 30% Syrah, 10% Mourvèdre

Terroir

Plots selected from complementary terroirs to achieve a fine balance between structure and fruitiness: quaternary alluvial terraces of the Rhône and stony clay and limestone soils. Mainly southerly aspect, with vines planted at an altitude of up to 200 m.

Winemaking

Grapes are partially de-stemmed and crushed as soon as they arrived in the cellar. A 20-day maceration with punch-downs and pump-overs. Part of the blend is aged 12 months in 275-litre Laurus oak barrels.
Production: 19,800 bottles
Bottled on: 11 June 2014

Service & food pairing suggestions

Daube provençale (stew)
Stuffed peppers
Shoulder of lamb with tomato
Best served at 14-16°C

AWARDS

87 pts Wine Spectator

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.