



Côtes du Rhône Villages

2015

"A plump, full-bodied, sexy and layered red that has lots of dark fruits. It's a rocking fruit bomb that will deliver the goods over the 3-4 years" – (Jeb Dunnuck) Wine Advocate Robert Parker (88-90/100), 28th Oct. 2016"



Vintage

All grapes have been harvested at their optimum maturity, delivering intense aromas and a beautiful freshness. Red wines are particularly colorful, with lots of polyphenols, which is essential for making wines with a very long ageing potential. 2015 promises to be an exceptional vintage in the Rhone Valley! Harvest took place between the 7th Sept. and the 10th Oct.

Grape varieties

72% Grenache, 26% Syrah, 2% Mourvèdre

Terroir

A selection of terroirs from the Gard and Vaucluse departments:
- Gard: rolled stones and clay sub-soil for the Grenaches that mature gently with no hydric stress
- Vaucluse: limestone and sandstone that provide a fresh spiciness to the Syrah. South-exposed clay soils for the Grenache

Winemaking

Partial destemming and crushing upon arrival at the winery. 3 weeks of maceration with punch-downs and pumping over. 59% of the wine is aged in 275lt-oak Laurus barrels for 17 months (1 & 2-year barrels). Bottled on the 6th July 2017. 36190 bottles, 660 magnums and 47 jéroboams produced

Food & wine pairings

Veal "filet mignon", white asparagus in morel sauce
Lamb from Provence with Mediterranean vegetables

Service

Optimum maturity: 2017 - 2025
Service temperature: 14-16°C

AWARDS

88-90 pts Wine Advocate
ARGENT Decanter