



## Côtes du Rhône Villages Plan de Dieu

2013

"Deep and dark purple hue. A powerful nose of garrigue aromas. The mouth is rich and smooth with firm tannins that will soften over 2 to 3 years. Fresh finish."



### Vintage

A cool and rainy Spring delayed and stretched out the flowering period. A hot summer followed by regular stormy episodes in September allowed to catch up for lost time but resulted in one of the latest harvests on record. The difficult Spring conditions resulted in widespread «shatter», when flowers abort before pollination, which affected almost exclusively the Grenache variety. This resulted in low crop yields and required careful attention to ensure harvesting at the optimum time. Harvesting started only on the 8th of October. Yields : 20hl/ha

### Grape varieties

60% Grenache, 40% Syrah

### Terroir

Caught between the Aigue River to the North and the Ouvèze River to the South, the soil has a deep alluvial and silty structure, while the surface is covered with large, round stones formed by glacial melt. This terroir produces generous & powerful wines.

### Winemaking

Delicate pumping-over during brief pre-fermentation soak. 4 "délestages" (rack-and-return) during the active fermentation period, followed by a single racking each day. 24-day post-fermentation soak. Separation of the free-run and pressed wine, malolactic fermentation followed by partial blending back of the press wine. The Syrah spent 6 months in barrel (mix 2 and 3-year barrels) and then blended with the vat-aged Grenache. Bottled at the Domaine on the May 23rd 2014. 5270 bottles produced.

### Service & food pairing suggestions

Grilled steak with «herbes de Provence»  
Roast pigeon with root vegetables  
Best served at 14 to 16°C, ideally decanted 2 to 3 hours before.  
Optimum maturity : 2015 - 2020

### AWARDS

14/20 Bettane & Desseauve