



Côtes du Rhône Villages Plan de Dieu

2014

"Dark color with purple highlights. Intense nose with black olive aromas (tapenade). Smooth palate with firm tannins evolving into notes of anise and liquorice ending with a long peppery finish."



Vintage

Relatively cool and rainy Spring allowed for a steady development of the vine. Until the eve of the harvest, important work was necessary in the vineyard to ensure good sanitary conditions. The harvest began the second week of September but, due to a rain spell, was briefly delayed in order to reach full maturity. Yield: 20hl / ha.

Grape varieties

50% Grenache, 50% Syrah

Terroir

Deep terrace of ancient alluvium covered with pebbles, lying on a silty matrix formed by the Aygue river in the North and the Ouvèze river in the South. A soil favourable to the development of rich and intense wines.

Winemaking

Co-fermentation of the two grape varieties. Prefermentary maceration during 5 days at 12°C. Pumping over up to 3 times a day. Maceration 24 days and vertical pressing, running off and separation of the free-run and press wine. Malolactic fermentation before reintroduction of a part of press wine for final blending. Maturation in vat for 7 months.

Bottled at the Domaine on May 20th 2015

6.400 bottles produced

ABV: 15%

Vegan Friendly.

Food & wine pairings

Beef cheek confit
Marinated spare ribs

Service

Best served at 14 to 16°C, ideally decanted 2 to 3 hours before.
Optimum maturity: 2016 - 2022

AWARDS

91 pts Wine Advocate

15,5/20 Jancis Robinson

SILVER Concours Général Agricole de Paris