



## Côtes du Rhône Villages Plan de Dieu

2015

"The style is intense and unctuous with a nose of black cherry and spice. Well balanced and generous with fresh fruits flavours (blueberry, blackberry) and soft tannins."



### Vintage

An ideal vintage thanks to the perfect combination of all the elements: a regular growth, no water stress, no diseases, nice yields and fresh, fruit and very balanced wines. The summer was very hot, but unlike 2003, a steady southerly wind helped prevent grapes from drying out.

Harvested on September 10th 2015.

### Grape varieties

50% Grenache, 50% Syrah

### Terroir

The vines lie on the large terrace of alluvial deposits (pebbles) from the Quaternary period with a silty matrix formed by the Aygue river to the North and by the Ouvèze river to the South.

### Winemaking

Crushing and de-stemming of the harvest. Cold pre-fermentary maceration for 5 days. Fermentation and maceration of the two grape varieties during 24 days. Ageing in vats for 7 months.

Bottled on May 31st 2016.

10,938 bottles produced.

Degré : 13,5%

Vegan Friendly.

### Food & wine pairings

Beef tartar

Traditional Ardechoise caillette

Wild mushrooms risotto

### Service

Serve at 14-16°C, ideally decanted 2 to 3 hours before tasting.

Optimum maturity: 2017 - 2023

### AWARDS

86-89 pts Wine Advocate

89 pts Andreas Larsson