



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.

Service & food pairing suggestions

Beef tartar

Traditional Ardechoise caillette

Wild mushrooms risotto

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