



Côtes du Rhône Villages Plan de Dieu Saint Mapalis

2018

"Deep purple robe Powerful nose with spicy and garrigue aromas Well-balanced between roundness (Grenache) and structure (Syrah) Elegant and velvety with a very pleasant fresh finish on the palate"



Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Large alluvial terraces (plateau des Garrigues). The subsoil is a combination of blue clay, sandstone and cobalt.

Winemaking

The grapes are meticulously sorted, crushed and destemmed before fermentation which lasts for 3 to 5 weeks. The wine is then racked off before undergoing malolactic fermentation and spending up to 6 months in vat before bottling.
Vegan Friendly

Agreements & Services

This Plan de Dieu "Saint Mapalis" is an ideal companion to cold cuts, gnocchis with olives and chicken breast with aromatic herbs or "Provençal ratatouille".

Enjoy it at a 14-16°C, now or up to 5/6 years of age.

AWARDS

90 pts Decanter