



## Côtes du Rhône

2020

"This cuvée offers a beautiful bouquet of red fruits. The palate is round and elegant with ripe, juicy notes of plum and Morello cherry. The finish is fresh and lively. Tasted in May 2023"



### Vintage

The 2020 vintage is characterised by its precocity and a very beautiful aromatic expression. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promising vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations.

### Grape varieties

60% Grenache, 20% Syrah, 20% Mourvèdre

### Terroir

The grapes come from ancient pebbly terraces over sandy marl on the sector of Blovac, just south of Rasteau. This particular terroir brings minerality and structure to the wine.

### Winemaking

Manuel harvest started on Sept. 11th with Syrah and ended on Sept. 28th with Grenache noir and Mourvèdre. Destemming and crushing upon arrival at the winery. The 24-day fermentation /maceration period was punctuated by frequent pumping over. Settling of free-run and press wines, malolactic fermentation and reincorporation of press wine during blending. Aged for 18 months. Bottled on 7th April 2022 of 7,473 bottles. Vegan friendly.

### Agreements & Services

Roast pork with herbs de provence, Papeton eggplant, Pissaladière

Open one hour before serving between 13° and 15°C.

### AWARDS

**OR** Concours Général Agricole de Paris