



Côtes du Rhône

2023

"Delightful aromas of burlat cherries and violet blossom. Elegant well-balanced profile with plenty of freshness and silky tannins. Intense notes of redcurrant on the palate, complemented by refreshing acidity."



Vintage

A dry winter followed by a particularly cool spring with an episode of unusual heat at the end of March which awakened the vines early on the morning of April 8th, frost hit part of the vineyard. This cold snap slowed down the vegetative cycle and permitted the ripening process to resume a more normal schedule. In April, May and July, rainfall allowed the vineyards to spend a peaceful summer characterized by temperatures close to seasonal norms.

Grape varieties

60% Grenache, 30% Syrah, 5% Mourvèdre, 5% Caladoc

Terroir

The Mourvèdre and some of the Grenache and Syrah come from the sector of Blovac, just south of Rasteau, on ancient terraces of gravel on a bed of sandy marl and safre/sandstone. The other part of the Grenache, Syrah and Caladoc come from another parcel called "Sommelongue" located in Orange on ancient stony terraces on a bed of red clay. Together they bring minerality and structure to the wine.

Winemaking

Manual harvest on 8th and 9th September for Syrah on the sector of Orange, on 22nd September for Grenache and Caladoc, then on 29th September for Grenache and Mourvèdre on the sector of Blovac. Crushing and destemming 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 in vat for 15 months. Bottled on **26th February** 2025. **10 690** bottles produced.

Service & food pairing suggestions

Ideal as an accompaniment to roast beef, duck breast or a vegetable tagine with oriental spices.
Open one hour before to serve between 13 and 15°C.