



Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2022

"This Côtes du Rhône Villages Plan de Dieu seduces with its notes of black fruit and cocoa, along with a touch of licorice. The palate is rich and harmonious."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

Grape varieties

Grenache - Syrah - Mourvèdre

Terroir

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

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

Service & food pairing suggestions

With a nice charcuterie platter or a confit duck salad. Enjoy it at a 13-15°C, now or up to 5/6 years of age.