

Côtes du Rhône Villages

2016

"“Ripe and fleshy, but soft and gentle in feel, with warm plum and raspberry compote notes gliding through, lined with black tea and incense accents that blossom and linger on the finish.” Wine Spectator, March 2019"



AWARDS

90 pts Wine Advocate
91 pts Wine Spectator
BRONZE Decanter

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

65% Grenache, 30% Syrah, 5% Mourvèdre

Terroir

A selection of terroirs from the Gard and Vaucluse departments:
– Gard: rolled stones and clay sub-soil for the Grenaches that mature gently with no hydric stress
– Vaucluse: limetone and sandstone that provide a fresh spicyness to the Syrah. South-exposed clay soils for the Grenache

Winemaking

Harvest between 12th September and 20th October 2016. Partial destemming and crushing upon arrival at the winery. 3 weeks of maceration with punch-downs and pumping over.
80% of the wine is aged in 275lt-oak Laurus barrels for 15 months (1 & 2-year barrels).
Bottled on the 27th September 2018
42 164 bottles, 457 magnums and 6 jeroboams produced

Service & food pairing suggestions

Beef with satay sauce – Crushed potatoes with truffles
Optimum maturity: 2017 – 2023
Service temperature: 14-16°C

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.