



Côtes du Rhône Villages

2022

"Generous and full-bodied, this wine reveals enticing notes of ripe plum and spice. The palate is rich and velvety, with beautifully rounded depth and balance, leading to a long, lingering finish"



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

Selection of terroirs in Vaucluse and gard departments for their complementary characteristics:

- Pebbles with clay subsoil in the Gard for Grenache grapes that ripen slowly without water stress.
- Vaucluse: limestone and sandstone to express the fresh spicy aromas of Syrah, and south-facing clay for Mourvèdre complex notes.

Winemaking

Grapes are partially destemmed and crushed as soon as they arrive in the cellar. Long maceration (3 weeks) with pumping over and pigeages. A part of the cuvée aged for a minimum of 12 months in 275-liter Laurus casks (1 and 2-wine barrels). 50,000 bottles produced.

Service & food pairing suggestions

Roast lamb with thyme and rosemary
Provençal-style beef stew
Aubergine gratin with Provençal herbs
Optimum maturity: 2024 - 2031
Serve at 13-15°C