



Côtes du Rhône Villages

2023

"Generous yet refined, our Côtes-du-Rhône Villages reveals enticing aromas of dark fruit and delicate spices, unfolding on a rich, velvety palate."



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

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). 40,000 bottles produced.

Service & food pairing suggestions

Roast lamb with thyme and rosemary
Duck confit with sautéed potatoes
Lasagne or Provençal-style aubergine gratin
Optimum maturity: 2025 – 2031
Serve at 13-15°C