

Côtes du Rhône

2021

"Perfectly balanced between freshness and aromatic concentration."



Vintage

The year 2021 was ponctated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv. Whites and rosés, picked early, offer a lively freshness and loads of aromas.

Grape varieties

30% Grenache, 25% Roussanne, 20% Viognier, 20% Marsanne et 5% Clairette/Bourboulenc

Terroir

The selected parcels are located in two distinct terroirs:
– One located in the East Gard area, on the right bank of the Rhône river, where the alluvial terraces, hard limestone, large river stones and sand provide finesse, acidity and elegance
– The other in the Vaucluse, on the left bank, where the rich clay and limestone pebbles provide an overall opulence.

Winemaking

The harvest started early, between August 18th and Septembre 7th. The Viognier grapes first underwent a pre-fermentation cold soak on the skins while the remaining varieties were all pressed immediately upon arrival at the winery. The Roussanne, Viognier and part of the Marsanne started their fermentation in stainless steel tanks before being transferred to barrels to finish fermenting. 50% of the cuvée was then aged in 275 liter oak Laurus barrels for 8 months with regular stirring of the lees for the first 3 months. To retain fresh acidity, the cuvée did not undergo malolactic fermentation.
Bottled on : 30th June 2022 – 54 681 bottles produced.

Service & food pairing suggestions

Apéritif
Goat cheese bricks
Egg casserole with salmon
Best served at 10-12°C – Enjoyment: between 2023 and 2026

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