

The Côtes-du-Rhône Villages appellation: This appellation is in the southern part of the Rhône Valley around Avignon. The AOC area is spread over 95 villages, across 4 departments (Ardèche, Drôme, Gard and Vaucluse). 21 of these villages are authorised to add their name on the label because of their very specific soil, history and quality.

Appellation created in 1966 | 96 % red wines | 3 % white wines | 1 % rosé wines | 9 005 hectares of vineyard | 316 266 hl/ year | Average yield 35 hl/ hectare | 33 % of the production exported | Dry wines |



Grape varieties: Grenache 70%, Syrah 15%, Mourvèdre 10%, others 5%

Terroir: A warm and dry summer, and a clement winter with low precipitation. Type of soil: Very diversified soils composed of sediments, pebbles, limestone, granite and gravels.



Average age of vines: 35 years

Winemaking method: Traditional picking and winemaking process. Temperature controlled during the alcoholic maceration.



Ageing: Ageing on lees in large barrels (“foudres”) for 80% of the production and in stainless steel vats for the remaining 20% during 10 months. Then a 4-month long bottle ageing before expedition.

Yearly production: 100 000 bottles

Tasting notes:

Visual : Bright dark red

Nose: Aromatic nose dominated by the Syrah aromas: violet, blackberry, spices and toast.

Palate: Pleasant taste of black fruit and pepper. A straight-forward first impression in the mouth and a structured finish.

Overall: with a soft structure, this wine is refined and elegant.



Ageing potential: 6 to 8 years

Service temperature: 16°C to 18°C

Food pairings: Red and white meat, cheese.

