



AOC Côtes du Rhône rouge

Terroir

4 Ha vineyard located in Courthézon, next to the Ouvèze River. The soil is a mix of sand and clay with a few pebbles.

Grape varieties

100% Grenache. Vines are on average 50 years old.

Harvest and Vinification

Half of the grenache is hand harvested (because they are pruned as gobelets) and the rest is manually harvested, both with double selection (in the vineyard and in the cellar). Totally destemmed then fermented using natural yeasts in stainless steel vats for a period of 3 weeks. The wine is then aged in concrete and stainless steel tanks for one year.

Yields

45 HL/Ha.

Tasting notes

Red fruits and spices. Rich and velvety.

Awards

1* Guide Hachette 2014, 2010 vintage
16,5/20 Jancis Robinson, 2010 vintage
90/100 Robert Parker's Wine Advocate, 2007 vintage



Certified Biodynamic by Demeter as of the 2015 vintage