



COTES DU RHONE VARIATIONS 2018

A blend of Grenache, Syrah, Mourvèdre and Carignan, from 50-year old vines, aged in vats, the wine is supple and refreshing

RATINGS :

GUIDE HACHETTE 2020 :
One star (vintage 2017)

ROBERT PARKER :
89/100 (vintage 2017)

**GUIDE BETTANE ET
DESSEAUME :** 13.5/20 (vintage
2017)

GUIDE GILBERT ET GAILLARD :
89/100 (vintage 2017)



GRAPES VARIETIES

Syrah (40%) Mourvèdre (40%),
Grenache (10%), Carignan (10%)

AVERAGE AGE OF THE VINEYARD

53 years

YIELD

40 hl / ha

MATURING

Concrete tanks

BOTTLING

August 2019 (23 000 bottles)

SERVING TEMPERATURE

To drink between 15° and 17°

AGING POTENTIAL

6 years

« Sustained, ruby and purple colour. A nose of ripe red and black fruit with peppery and spicy notes. Refined taste on the palate with a sensation of controlled power, enhanced by delightful freshness. Aromatic fruitiness and balanced texture add even more finesse and length. Just superb. »

(Guide Gilbert & Gaillard)
