



## COTES DU RHONE VARIATIONS 2019

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

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### RATINGS :

**WINE ENTHUSIAST :**  
89/100 (vintage 2018)

**GUIDE GILBERT ET  
GAILLARD :** 89/100  
(vintage 2018)

**GUIDE HACHETTE 2020 :**  
Une étoile (vintage 2017)

**ROBERT PARKER :**  
89/100 (vintage 2017)

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### GRAPES VARIETIES

Grenache (50%) Syrah (25%),  
Mourvèdre (15%), Carignan (10%)

### AVERAGE AGE OF THE VINEYARD

54 years

### YIELD

34 hl / ha

### MATURING

Concrete tanks

### BOTTLING

November 2020 (26,000 bottles)

### SERVING TEMPERATURE

To drink between 15° and 17°

### AGING POTENTIAL

6 years

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*« Dark garnet colour. A seductive nose of raspberry, blueberry and delicate spices. Fresh attack leading to a ripe, sweet and rich palate with concentration and virility. Beautiful southern fragrances coat the taste buds. A convincing style. »*

(Guide Gilbert & Gaillard)

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