



Wine under conversion to
organic farming

COTES DU RHONE VARIATIONS 2020



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

RATINGS :

JEB DUNNUCK : 89/100

WINE ENTHUSIAST :
89/100 (vintage 2019)

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

ROBERT PARKER :
89/100 (vintage 2018)

GRAPES VARIETIES

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

AVERAGE AGE OF THE VINEYARD

55 years

YIELD

49 hl / ha

MATURING

Concrete tanks

BOTTLING

August 2021 (38,000 bottles)

SERVING TEMPERATURE

To drink between 15° and 17°

AGING POTENTIAL

6 years

«A bright purple colour with hints of youth. An attractive nose of redcurrant, plum, liquorice, spices and a hint of Mediterranean herbs. Great character on the palate with clear, sunny and youthful notes, the pure essential. A wonderful, lengthy finish for a fine quality wine. »

(Guide Gilbert & Gaillard)
