



Certified by FR-BIO-10

## COTES DU RHONE VARIATIONS 2023



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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:

**JEB DUNNUCK** : 89/100

**WINE ENTHUSIAST** :89/100  
(vintage 2019)

**GUIDE HACHETTE** : 1 \*  
(vintage 2020)

**GUIDE GILBERT & GAILLARD** :  
88/100 (vintage 2021)

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### GRAPES VARIETIES

Syrah (40%), Grenache (30%),  
Mourvedre (15%), Carignan (15%)

### AVERAGE AGE OF THE VINEYARD

32 years

### YIELD

35 hl / ha

### MATURING

Concrete tanks during 9 months

### BOTTLING

June 2024 (27,000 bottles)

### SERVING TEMPERATURE

To drink between 15° and 17°

### AGING POTENTIAL

6 years

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*« Intense ruby red colour with purple highlights. Discreet but charming nose combining black plums, spices and hints of Mediterranean herb. Gentle attack on the palate leading to a rich and full-bodied taste with a wonderful velvety texture. Gourmet and refined. »*

(Guide Gilbert & Gaillard)

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