



Certified by FR-BIO-10

COTES DU RHONE VARIATIONS 2023

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 : 90/100

GUIDE HACHETTE : 1 *

(vintage 2020)

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



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

« 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)
