

LE MAZET CÔTES-DU-RHÔNE

2023 AB







2023 VINTAGE: An excellent vintage, generous and well-balanced.

The mild climate of 2023 was characterized by satisfactory rainfall and perfect sanitary conditions (thanks to the protective Mistral wind).

200 mm rainfall from January to August, nice showers in May and June, then a dry, hot summer also helped to produce a vintage with generous yields allowing us to harvest at excellent maturities.

2023 offers fine, elegant and full wines made from top-quality grapes harvested over more than two months, from mid-August to the end of October.

The white grapes, harvested from mid-August at ideal ripeness, produced well-balanced, round, rich and complex wines with notes of citrus (grapefruit, lemon), white-fleshed fruit (pear, peach) and exotic fruit (litchi, mango). The acidity is well-balanced, with a long, saline finish.

Red wines have elegant profiles, sweetness and complex textures. Characterized by aromas of red fruit (raspberry, cherry, wild strawberry), liquorice, ginger and salt, the red wines have great drinkability, smooth tannins and opulent, spicy (pepper) and mentholated finish.

2023 reminds us a combination of the vintage 2000 and 2012.

VINIFICATION:

Hand-picking with sorting in the vineyard and then in cellar. De-stemming (100%) and co-vinification in concrete tanks with wild yeasts. Manual punch-down and delestages are made during all the grape maceration

AGEING: In truncated oak vats for 14 months.

WINEMAKER TASTING NOTES:

We discover an intense garnet color with brilliant reflections.

The nose is flattering and elegant, with fruity (cherry, strawberry) and floral (violet) notes.

On the palate, the balance is marked by generosity and freshness. Aromas of crunchy red fruits (redcurrant, blackcurrant) and liquorice stick, are associated with spicier notes of pepper, savory and cinnamon.

This is a gourmet and elegant Côtes-du-Rhône, enhanced by the structure and freshness of the Syrah.

FOOD AND WINE PAIRING:

Italian beef tagliata and rigatoni Stuffed Provencal Vegetables Grilled duck, shallot and fig sauce Paella with chorizo and shrimps Chocolate/almond cream

VINES YEARS AVERAGE:

60 years old

BLEND:

60 % Syrah 40 % Grenache

YIELD:

30 hl/ha

SOILS CHARACTERISTICS:

Calcareous-clay soils and round pebbles.

2023: [89 - 91]

« It's medium-bodied, with a plump, round, lively mouthfeel and solid length. » Jeb Dunnuck

JEB DUNNUCK





16-17°c