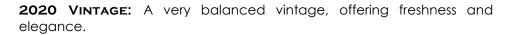
le Clos du CXillou

# ESPRIT **NATURE**CÔTES-DU-RHÔNE (No sulfite added)

2020





This is an early vintage. During fall and winter, vines made water reserves with more than 400 mm cumulated. Mild temperatures lead to fast budburst with 2 weeks earlier. Then, summer was soft, offering to the vines the capacity to maintain good acidities in the grapes.

Harvests started from 1st September with our Syrah and 7th September for the Grenache. We had rainfall (40 mm) on 20th September, allowing to unlock maturities of the Mourvèdre that we harvested beginning of October. The differences in the maturities lead us to make long harvests. The conditions were ideal then allowing us to harvest at optimal ripeness. Almost no need to sort out.

The reds offer a lot of elegance and softness, presenting a high ageing potential. It is a wonderful balanced vintage, combing complexity and freshness.

As if the gods had decided to console us from the prevailing gloom linked to the covid-19 crisis, the 2020 vintage is the outcome of a trouble-free year in the vines and a harmonious development of the grapes.



Harvest started on 7th September.

Hand-picking with sorting in the vineyard and then in the cellar. Vinification in whole bunches for 15 days, without adding sulfite.

**AGEING**: In stainless steel tanks for 4 months.

# WINEMAKER TASTING NOTES:

Red purple color, with deep purple reflections.

The nose shows very intense floral aromas like acacia flowers, elderflower and rose petals associated with cherry, plum and a note of English cream.

On the palate, the wine shows an unctuous texture with licorice aromas. It presents Cocoa beans with silky tannins.

This wine has a very beautiful aromatic presence with an outstanding purity.

## YEAR OF CREATION:

2011 Vintage

# VINES YEARS AVERAGE:

NATURE

le Clos du Chillon

25-30 years old

#### **BLEND**:

95 % Grenache 5 % Syrah

#### YIELD:

29 hl/ha

#### **SOILS CARACTERISTICS:**

Round pebbles with sand

### FOOD AND WINE PAIRINGS:

Caillettes - Wild boar terrine - Grilled Andouillettes - Eggplants made on the Provencal style - Tapas



2021-2028



14-16°