

LA **RÉSERVE** CÔTES-DU-RHÔNE

2019

AB AGRICULTURE BIOLOGIQUE

2019 VINTAGE: Vintage with high ageing potential, thanks to exceptional sanitary conditions!

The sanitary conditions of the year are totally different from 2018 as we experienced very dry and hot spring and summer, with a full week of heatwave end of June – temperatures rose about more than 40°c. The hydric deficit impacted strongly the weight of the berries which were small and very concentrated. The sanitary conditions have been excellent with almost no sorting in the vineyard! We harvested very qualitative grapes but with low juice.

Our whites, that we released this year, are outstanding: on the palate, it is full and harmonious, with excellent balance and surprising pH. The reds asked for quite long macerations offering structured wines with great cellaring potential.



Harvest started on September 17th.

Hand-picking with sorting in the vineyard and in the cellar. Pneumatic pressing in whole bunches. Cold settling during one night (10°C). Vinification in stainless steel tanks and in demi-muids.

AGEING: In news demi-muids (55%) and in stainless steel tanks (45%), for 5 months.

BOTTLING DATE: On February 27th 2020.

WINEMAKER TASTING NOTES:

This wine presents a pretty Chartreuse yellow dress with Chrome reflections. The nose is subtle and delicate, dominated by perfume of white flowers and daffodils and accompanied by some honey notes. The palate is marked by a nice tension and a nice salinity with slightly vanilla notes that give a beautiful weft and a good length to the wine. This wine presents a beautiful sapidity and a great elegance. It is shaped to be aged.

FOOD AND WINE PAIRING:

Veal sweetbreads with fresh morels - Green asparagus with poached egg and truffle shavings - Rock fish soup.







YEAR OF CREATION:

2012 Vintage

VINES YEARS AVEARGE:

50 years old

BLEND:

100% Clairette

YIELD:

30 hl/ha

SOILS CHARACTERISTICS:

Sandy soils composed with round polished stones located inside "Le Clos".