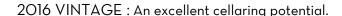


# LE **BOUQUET DES GARRIGUES** CÔTES DU RHÔNE

2016





The vintage 2016 benefited from really exceptional weather conditions, allowing us to harvest every bloc with optimal maturity.

Following by soft winter and cool spring, summer was hot and dry.

However, we were able to observe very high thermal amplitudes between day and night, favoring the synthesis of polyphenols.

Harvest started on August 31<sup>st</sup> with the white grapes and on September 7<sup>th</sup> with red grapes, for 3 weeks.

Nevertheless, the drought of the summer lead to decrease the size of berries, as a result of low yield but with outstanding juice.

Red wines have dense and dark dresses with very high levels of anthocyanins and very beautiful tannic structures leading to predict an exceptional potential of ageing.



#### **VINIFICATION:**

Harvest started on August  $31^{th}$  for Viognier, on September  $1^{th}$  and  $5^{th}$  for Grenache blanc and on September  $22^{nd}$  for Clairette.

Hand picking with sorting in the vineyard and then in cellar.

Pneumatic pressing in whole bunches. Cold settling during one night at 10°C. Vinification in stainless steel tank.

**BOTTLING DATE**: On Januray 19<sup>th</sup> 2017.

#### **WINEMAKER TASTING NOTES:**

This wine presents an attractive yellow gold brilliant dress on chrome reflections.

The nose is lightly spicy on curry notes, accompanied with aromas of peel Cedrat and on liqueur of mandarin.

The mouth is smooth, fat, where we found aromas of fruits compote of white flesh associated with citrus peel.

This wine presents a beautiful aromatic length.

### **FOOD AND WINE PAIRING:**

Sole meunière - Bourride Sétoise - Carpaccio of wild mule.

## YEAR OF CREATION:

1978 Vintage

## VINES YEARS AVERAGE:

45 years old

## **BLEND**:

40% Grenache blanc 35% Clairette 30% Viognier

## YIELD:

40hl/ha

### **SOILS CHARACTERISTICS:**

Sandy soil with round polished stones, located inside "Le Clos" and on the name place "Les Garrigues".



