2016 COTES DU RHONE

« A Séraphin »

The wine was born from our desire to take the best part of our cotes du rhone vineyard. We have dedicated to our great grandfather, Thus was born " A SERAPHIN"

VINTAGE

« A Fabulous Vintage! »

As autumn is drawing to a close and the wine presses have been washed and put away, the first wines tasted before being blended confirm what had been sensed: 2016 is going to be a fabulous vintage! And if some compare it to the magnificent 2010, some others do not hesitate to go as far as the famous starvintage 1990... Either way, the evidence that we are witnessing the making of a great vintage is clear.

SOIL

Our vineyard of Côtes-du-Rhône is situated in the North of Bollène in the limit between Vaucluse and the Provençal Drôme. Syrah of this wine is on the locality "Montueil ". Both the altitude of the vines and being surrounded by trees, created ideal conditions to avoid over ripeness. We blended it with Grenache from the lieux dits "Serre de Catin" & "La Levade" and some Carignan...

WINEMAKING

A partial destemming (60%) takes place and the vat is gravity filled. The wine is made avoiding maximal extraction, on the contrary the sought after qualities are elegance and freshness. The wine is kept in enamelled vats until the malolactic fermentation is finished and is then matured in big oak tuns (70%) and 1-5 year old barrels (30%).

BLEND

50% Grenache – 40% Syrah - 10% Carignan

A L C O H O L 15 %.vol

SERVICE TEMP. 15°C

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