



DE LAS

Grands Vins de la Vallée du Rhône

RED CÔTES-DU-RHÔNE SAINT-ESPRIT

Appellation

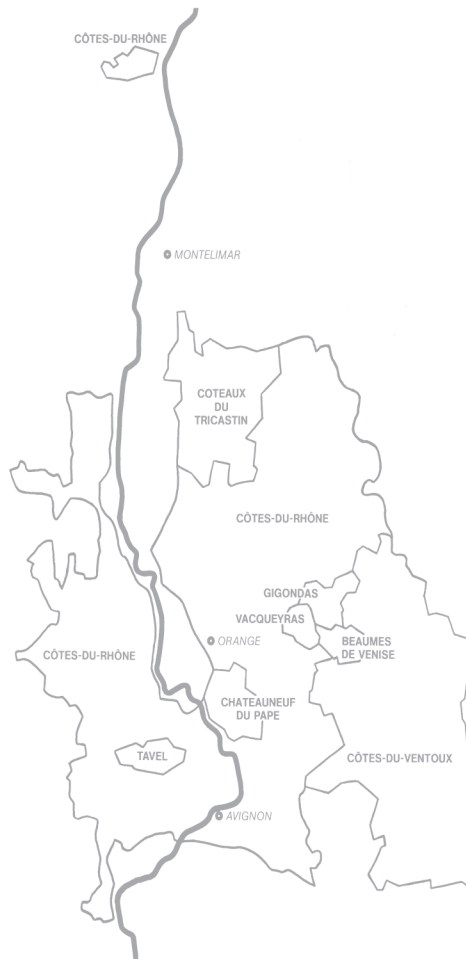
- Vineyards : they cover about 40,000 hectares/98,800 acres (within 6 French “départements”).
- Climate : Mediterranean with a prevailing “Mistral” wind. This harsh wind - both necessary and beneficial to the vines’ development – is caused by the difference between the Southern and Northern Rhône’s atmospheric pressures. Highly seasonal rainfall, hot temperatures and abundant sunshine are also the characteristic of this region.

Characteristics

- The cuvée “*Saint-Esprit*” comes from a small valley which nestles in the northern part of the Ardèche. The vineyards are planted on granite, south-facing slopes near the villages of Saint-Julien and-Saint-Alban.
- Average production : 450,000 bottles (75 cl.) per year. Authorized maximum yield is 45 hectoliters/hectare (2,6 US tons/acre).
- Grape Varieties : Syrah (majority) and Grenache (approximately 10%).

Wine making

All the grapes are de-stemmed. Fermentation and maceration take place in closed vats for approximately 15 days.



Daily pumping over ensures extraction. Fermentation temperature is controlled, and kept between 82°F and 86°F (28 and 30°C). After de-vatting pressing and racking, malolactic fermentation is carried out in stainless steel vats.

Maturing

Part of the wine (30%) is aged in oak barrels as to provide a “touch of wood” in the blend. The remaining is kept in vats to preserve fruit aromas. These wines are racked regularly in order to allow their components to stabilise naturally. The “*Saint Esprit*” cuvée is bottled after blending and lightly filtering.

Tasting Notes

Its deep colour has a dark, plum-like hue. The nose is classically Syrah, with berry fruit, violet, liquorice, and spices. It has a full, rounded palate with delicate tannins. “*Saint-Esprit*” is a unique wine in the “Côte-du-Rhône” appellation.

Food and Wine affinities

“Provençale” style cuisine, games, stuffings, mixed-grills.

MAISON FONDÉE EN 1835