

O G I E R

CÔTES DU RHÔNE

Appellation Côtes du Rhône contrôlée

ARTÉSIS

THE CARDS IN HAND

Nature

A myriad of soils with excellent drainage properties and water reserves which enable the vine to resist hydric stress. The sun and mistral winds work their magic.

The hand of man

Predominantly Grenache noir, gobelet trained vines, yields of 44 to 50 hl/ha. Sustainable viticulture. Manual harvests and full cluster vinification to ensure freshness and length.

Character and potential

Organoleptic profile: red and black fruits. Aging potential: upwards of 5 years. Generous, honest and very approachable wines.

OUR AMBITION

Vision

Edouard Guérin: 'In these terroirs our priority is capturing the fruit and retaining freshness. Our careful cultivation techniques ensure this (no green harvests and no leaf stripping) as well as our works in the cellars where we artially de-stem and carry out co-fermentation. I like to balance out the generosity of the Grenache with the tension of the Syrah.'

Profil

Honing the tannins to give the wine finesse and softness. Avoiding crushing where possible whilst simultaneously seeking depth, strength and good extraction. We want the true character of the terroir to shine through.

A wine that can hold its own at the table

Tasting notes

'This is exactly how we like our Côtes du Rhône: honest and upfront. The ripe fruits dominate, complemented by a fresh and zesty side. Quite a character!'



Soil types : Pebbly plateau in the Aygues Valley

Varietals: Grenache, syrah, mourvèdre, cinsault

Vinification :

Partial de-stemming and no crushing. Controlled temperatures of 22/ 23°C at the beginning of fermentation and ending at 30-32°C - Vatting lasts for 30-35 days at 28-30°C depending on the vats.

Co-fermentation of the Grenaches and Syrahs whenever the conditions allow for it (identical levels of ripeness for both varietals).

Co-fermentations allow for improved synergy between these two complementary varietals. For this remarkably ripe harvest, extraction was intense with late rack and return in order to draw out the strength and depth held in the skins of the grapes..

Ageing: A mix of concrete vats and large tuns for 8 months

Food and wine pairing: Roasted, stewed and sauce-based red meats

Temperature : 15-16°C

Cellaring potential : 3-5 years

KEY POINTS

- Grenache, signature varietal
- Indulgent and approachable
- Purity of fruit
- Velvety smooth tannins