

O G I E R

# CÔTES DU RHÔNE

Appellation Côtes du Rhône contrôlée

ARTÉSIS



## THE CARDS IN HAND

### Nature

The pebble terroirs impart strength whilst the clay-limestone and sand soils impart finesse. The Mistral winds offer significant phytosanitary advantages. The climate and soils are well suited to the production of rich and fruity wines.

### The hand of man

The climate requires good balance between the varieties in order to retain freshness. The vines are primarily gobelet trained and yields are at 44 hl/ha. Sustainable viticulture, manual harvests and de-stemming.

### Character and potential

Organoleptic profile: exotic and citrus fruits intertwine with apricot, white peach and a hint of spice and vanilla. Direct and seductive wines with a rich fruitiness

## OUR AMBITION

### Vision

Edouard Guérin: 'The harvested crops are pressed immediately and at low temperatures followed by slow fermentations to add further complexity. The malolactic fermentation is not triggered in order to retain freshness.'

### Profil

Putting the spotlight on these outstanding terroirs and revealing their potential. These wines combine freshness and remarkable length. An eye-opener!

### Tasting notes

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**Soil types :** Pebble terraces, clay-limestone hillsides, sand, gravel and loess,

**Varietals :** Grenache blanc, roussanne, viognier, bouboulenc, clairette

### Vinification :

Direct pressing followed by light settling at cold temperatures (6-8°C) for 24 to 48 hours - Slow fermentation at controlled temperatures in order to preserve the aromas and impart complexity. No malolactic fermentation so as to retain freshness.

**Ageing :** On its lees, in vats for 4 months

**Food & wine pairing :** Seafood, delicately flavored fish, cured meats, cheeses.

**Serving temperature :** 8-12°C

**Cellaring potential :** 1-3 years

## KEY POINTS

- Fleshy and fresh
- Floral and lively
- Taut finish