

O G I E R

CÔTES DU RHÔNE VILLAGES

Plan de Dieu

Appellation Côtes du Rhône Villages contrôlée

LES TEMPLIERS

THE CARDS IN HAND

Nature

A small plateau at 110 meters in altitude with arid soils. The yields are extremely low here so as to ensure unrivaled concentration in the wines. The scrubland influences result in a beautifully complex medley of aromas.

The hand of man

This trio of varietals is regulatory. The vine is gobelet trained and yields are at 35 hl/ha. The harvest is partially de-stemmed in order to preserve the freshness and distinctive of this Côtes-du-Rhône Villages

Character and potential

Organoleptic profile: black fruits, gamey notes and spice. Deep, powerful and incredibly seductive wines

OUR AMBITION

Vision

Edouard Guérin: 'We had no doubts whatsoever when it came to vinification. The gobelet trained Grenache vieilles vignes are harvested manually and vinified as whole clusters in order to bring floral notes and licorice to the wine.'

Profile

Tame the strength of the terroir, take its potential to the limits and not let oneself be fooled by its friendly exuberance.

Tasting notes

'Smooth, rich and complex palate. The wine's finesse is balanced out by the generosity of the vintage.'



Soil types : Alluvial Riss terrace beneath a layer of limestone pebbles and blue clay or safre sandstone

Varietals : Grenache, syrah, mourvèdre

Vinification :
Fully de-stemmed.
Pre-fermentation maceration at cold temperatures for the Syrah only.
Fermentation and maceration at 27/28°C for 25 days

Ageing : Concrete vats and tuns for 8 to 12 months

Food & wine pairing: Grilled or sauce-based meats, feathered game

Serving temperature : 16-18°C

Cellaring potential : 3-5 years

KEY POINTS

- 1 of 21 Villages
- Excellent value for money
- Good length
'Aromas of truffle'