

ESPRIT du RHÔNE

CÔTES DU RHÔNE



Supplementary range, Esprit du Rhône, Hélios, AOC Côtes du Rhône Villages Chusclan, Rouge, 2022

AOC Côtes du Rhône Villages Chusclan, Vallée du Rhône, France

The 2022 vintage was characterised by a very dry winter, with the vegetative cycle of the vines resuming very early in March. Spring saw abundant flowering, but was marked in June by severe hail in and around Laudun, which affected many plots. The summer was very dry, resulting in a high-quality harvest, with beautifully aromatic rosés, reds with high tannin potential and rich, flavoursome whites.

PRESENTATION

This "Esprit du Rhône" wine carries the heavy burden of representing the wines of the Côtes du Rhône appellation. This appellation represents singular products due to the typicality of the soil bordering this river, but also strong of its so particular wind "the Mistral". This cuvée will highlight the typicality of the terroir of the Côtes du Rhône Village Chusclan appellation. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this appellation, and to sublimate the typicality of the terroir which makes the wines of our House so unique.

LOCATION

This cuvée comes from the vineyard that stretches around the village of Chusclan, in the south-east of France on the right bank of the Rhône.

TERROIR

The selection is carried out on vines grown on a limestone terroir at the foot of the hillside, near the hill dominated by the Château de Gicon.

WINEMAKING

100% traditional vinification (crushed and destemmed harvest). 10 to 20 days of vatting.

VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serving temperature 15-17°C.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE




A beautiful deep garnet robe that is bright and engaging.

AT NOSE

The nose is marked by clean and expressive fruit where aromas of ripe cherries and strawberries mingle with sweet spices.



Supplementary range

201 route d'Orsan, 30200 Chusclan
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ON THE PALATE

Indulgent liquorice tannins build a tender and suave palate to the wine.

CLASSIC FOOD AND WINE PAIRINGS

Game, Poultry

REVIEWS AND AWARDS

Argent

Concours des Grands Vins de France à Macon 2022 Argent, 00/00/2023

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Evolution							750			3 760 012 976 614	3365388000903
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,18	7,08	743,4033	29,6	8,03	30,1*16,9*25	160*80*120

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