

# ESPRIT du RHÔNE

CÔTES DU RHÔNE

## Esprit du Rhône, Réserve, AOC Côtes du Rhône, Red, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

*The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.*

### PRESENTATION

On the label of this cuvée, you will find an oak leaf, a tree symbol of majesty, strength and longevity, it is the sacred tree by excellence. A natural element of our terroirs, it is representative of the great vineyards of the Rhône Valley. In the middle of the vineyards, its power and beauty can be contemplated at dawn. It is here that the spirit of our house is revealed.

### LOCATION

Our vineyard is located on the right bank of the Rhône in southeastern France.

### TERROIR

Our terroirs are mostly clay and limestone. This cuvée is made from a selection of parcels located on hillsides and plains of pebbles.

### WINEMAKING

80% traditional vinification with a vatting period of 12 days and temperature control around 26-28°C.  
20% vinification in thermo flash release.

### VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

### 13,5 % 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

2 to 3 years

### VISUAL APPEARANCE

A wine with a beautiful deep, engaging and brilliant garnet colour.

### AT NOSE

On the nose, the wine is aromatic. Its expression is dominated by aromas of wild berries with a spicy background.

### ON THE PALATE

On the palate, this wine is round, generous and indulgent.

### CLASSIC FOOD AND WINE PAIRINGS

Game, White meat, Poultry



REVIEWS AND AWARDS

JAMES Suckling.com

90/100

"A dense, fruit-driven and chalky red that shows aromas of sweet berries, cured meat and peppercorns. Medium-bodied with fine tannins. Juicy fruit, with a kick of peppercorns and a similar finish. Drink now."

James Suckling

Type of bottle							Volume (ml)	Item code		Bottle barcode	Case barcode
Evolution							750			3 365 385 002 283	3365388002211
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,179	7,0750	742,8783	29,6	8,03	30,1*16,9*25	160*80*120

