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Esprit du Rhône, Réserve, AOC Côtes du Rhône, Red, 2022

AOC Côtes du Rhône, 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

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, Cinsault, Grenache noir, Marselan, 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 brillant 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





FITRCE

REVIEWS AND AWARDS



Concours Général Agricole Paris Médaille de bronze, 00/00/2023



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



Bronze

Concours Général Agricole Paris 2023 - Bronze



Or

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

Type of bottle							Volume (ml)	item o	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



2/2

FITRCE