

COLLECTION VILLA



Villa Voltinia, AOC Côtes du Rhône Villages Chusclan, Red, 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 cuvée was created in honour of the Voltinia family, the first Romans to set foot on the soil of Chusclan, bringing with them the knowledge of the vine and of wine.

Villa Voltinia is the fruit of this ancestral know-how: a delicate nectar shaped with care.

TERROIR

The terroir is composed of stony terraces with sandy areas. It is a varied geology made of marly limestone, sandstone and alluvium. The influence of a mild and dry climate, with the Mistral wind, plays a major role in creating the generous and gourmet wines.

WINEMAKING

100% classic vinification (destemmed and crushed grapes), fermentation at 25°C and regular supply of oxygen during vinification. Long maceration.

AGEING

Maturation in 500 litre barrels for 18 months.

VARIETALS

Grenache noir, Syrah

15 % 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

Deep purple, matte, with violet reflections.

AT NOSE

Powerful, complex, nuanced with aromas of elderberry and crème de cassis associated with fertile soil and cinnamon.

ON THE PALATE

Dense, concentrated and refreshing on a palate that reveals notes of eucalyptus, wild berries, cedar and licorice.



Collection Villa

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, French cuisine

REVIEWS AND AWARDS

OR
Concours national de Paris 2024

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Domaine							750			3 365 385 004 096	
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	300	5	10	1,6188	9,7123	485,6160	29,6	8,24	18,2*27,3*33	106*80*120

