

Côtes-du-Rhône

Cuvée Spéciale

MILLÉSIMÉ :
2023

APPELLATION :
Côtes-du-Rhône

COULEUR :
Rouge

TERROIR(S) :
Bordure d'appellation de Châteauneuf
côté Courthézon

CÉPAGE(S) :
95% Grenache, 5% Autres

ÂGE DES VIGNES :
70 ans

DEGRÉ :
14,5 %

VINIFICATION :
100% non égrappés

ÉLEVAGE :
8 mois en fûts de deux vins et de trois vins.
Puis 10 mois en foudres - Allier et Tronçais

MISE EN BOUTEILLE :
Sans collage, ni filtration

TYPE DE BOUTEILLE :
Bourgogne Authentique

BOUCHON :
49/24 liège technique

DISPONIBILITÉ :
Printemps 2025

Vintage :
2023

Appellation :
Côtes-du-Rhône

Color :
Red

Terroir(s) :
On the Borders of the AOC Châteauneuf,
side of Courthézon

Variety(ies) :
95% Grenache, 5% others

Age of vines :
70 years

Alcohol content :
14,5 %

Vinification :
100% not destemmed

Ageing :
8 months in two and three old barrels.
Then 10 months in foudre - Allier and Tronçais

Bottling :
No fining, no filtration

Kind of bottle :
Authentic Bourgogne

Cork :
49/24 Technical cork

Availability :
Spring 2025



Vintage 2023

A vintage on the line

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Southern Rhone:

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

Northern Rhone :

There is a familiarity in the southern whites with a little more ostentatious density.

The quality of the reds are also varied from one appellation to the next and within the same appellation. A vintage that reminds us of the 2016 for the more successful wines.

And a "special" mention for the North of the North!