

AOP/PDO VENTOUX - 2021

This cuvée comes from a blend of Syrah in mass selection of the place called Les Boussicaux. It is established on a singular terroir specific to the north face of the Hill of Perréal where the clay of the Upper Eocene and the limestone of La Fayette are superimposed. It is a wine reminiscent of the balance of the more northern Rhône Valley, sappy, airy, deep and with a great silky texture, which can be kept for a minimum of 10 years.

Food and wine pairing:

Stewed and/or spiced meats, lamb and game.

Tasting Note:

Black fruits, spices. Length in the mouth, complexity with a nice tannic structure.

Blend and grape variety: 90% Syrah, 10% Grenache N

Locality: Les Boussicaux

Terroirs: Clayey and sandy marls

Yields and age of the vines: 35hl/ha / 40 years

Cultivation methods:

The vineyard is managed in organic agriculture and biodynamic preparation, in order to foster the living of the vine and the soil.

Vinification and maturation:

The harvest is done manually in 20 kg boxes, followed by a rigorous sorting before being placed in vats by gravity.

We do not use any sulfites during the fermentation and aging phases. The macerations of 25 days on average are done by infusions alternating pumping over and punching down, respecting the integrity of the berries. Aged in 70% new oak barrels and terracotta amphoras for 12 months.

Volume of alcohol: 13,5%

Production: 10 000 bottles

Comments Yves Beck:

One of the world's 20 most influential wine critics. Member of GlobalWineScore.

"A great deal of finesse in the bouquet of the Cuvée Les Boussicaux, with a beautiful alliance between elegant oak, licorice nuances and black fruit notes. The wine has character and tight tannins, which deserve a little more envelopment, but offer a good foundation. The finish needs more aromatic expression. A little patience is called for; the body is there and can contribute to sustaining the gustatory character".

Rated 90/100

Comments Maison Jancis Robinson:

Author and wine critic voted « World's Best Wine Critics 2024 »

"Needs airing. Campfire aromas. Burnt chocolate. The tannins are refined and bitter, the fruit is dark and cooked and covered with blackened spices - like the sides of a Christmas cake."







