



L'As du Pique 2015

A.O.C Côtes-du-Rhône Villages Roaix.

This cuvée is a blend of 3 varietals, Grenache (75%), syrah (20%), and mourvèdre (5%). The grenache vines are the oldest at the age of 40 but the other vines are only 10 to 15 years younger. All the vines grow on the slopes of the Ventabren massif in sunny south and southeast-facing plots situated in the zones known as "Les Camioles" (sandy soil) and "Les Banettes" (clay soil) and give yields of 25-30 hectolitres per hectare with six or seven grape clusters per vine. The grapes are harvested by hand and sorted with great care out on the plots. They are then partially destemmed and put into the vats uncrushed. Maceration lasts 35 days in concrete vats with occasional and alternate pumping over and cap punching to encourage gentle extraction of the phenolic compounds. Fermentation with only the yeasts naturally present in the grapes, and blending and maturing of the press and free-run juices on fine lees for 12 months, are the final steps before bottling at one sitting, without filtration or clarification. The bouquet of this Côtes-du-Rhône Village Roaix, dominated by the grenache varietal, opens with notes of blackcurrant liqueur, candied orange peel, and black cherry, before developing into a mix of grilled, even smoked spices. On the palate the suave, ample and full-bodied attack of ripe red berries is prolonged by notes of spices and pepper. The result is a perfectly balanced structure with tight-knit tannins.

Pairings: leg of lamb marinated in olive oil and herbes de Provence, moussaka, or rib steak. Lay down for 4-5 years or enjoy as of now after decanting 2 hours before serving.

14.5% alcohol – pH: 3.74 – Reducing sugar: 1.8 g/litre



Vin Bio certifié par Ecocert

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