



VISAN

Côtes du Rhône Villages - Red 2012

Blend : Grenache, Syrah

Area, yield and age of the vineyard : 7,5 hectares, 35 hl/ha, 60 years.

Terroir : VISAN

This vineyard, which originally belonged to my grandmother, is located to the west of the village of Visan, at an altitude of 140 metres in the heart of the garrigue. The soil origins date from the alluvial terraces of the Würmian period in the fourth ice age of the Quaternary period, 80,000 years ago.

It is very arid, and is composed of more than 60% stones. On this clay-limestone sandy terroir we have planted Grenache on the soils with red-brown colouration and Syrah on the dark brown soils. The vines are surrounded by natural vegetation including green oaks, white and flammula clematis, dogwood, hawthorn, thyme, madder...

Aromas and serving temperature :

Vibrant black cherry colour.

Nose of red and black berries (blackcurrant and blackcurrant buds) , with hints of violet.

Full, silky and fresh on the pallet: a definite aroma of blackcurrant with a note of white pepper.

A long and refreshing finish of delicious black fruits.

This wine typifies the region, and is an excellent accompaniment to red meat and poultry.

Drinks well now, and can be kept for 4 – 5 years.

Serve at 18°C.

Cultivation :

Biodynamic cultivation: in order to give emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification and ageing :

Each plot is vinified and aged separately in order to preserve its individual character. True to our policy, we employ no chemical additives; only sulphur is used, and in moderation.

Locally-present yeasts contribute all the aromas of the terroir during alcoholic fermentation, and remontage, pigeage or delestage. Daily tasting takes place throughout the process to ensure production of wines that are both balanced and complex.

After 6 months ageing in concrete vats, our red Côtes du Rhône Villages Visan is bottled very young, in Spring, to preserve its freshness and the full flavour of its fruit.

