

Comme un Roman

(Like a novel)

We succumb to it as we fall into a good novel... Our signature wine.

Region: Rhône Valley

Appellation: AOC Grignan-les-Adhémar

Colour: Red

Vintage: 2019 - 2020

Blend: 50% Syrah 50% Carignan (old vines)

Ageing: Yes

Alcohol: 14% (2019)

Format: 75 cl and 150cl (Magnum)

WINEGROWING AND WINEMAKING PROCESS

Terroir : High Würmian alluvial terraces consisting of loamy to loamy sand and, locally, stony deposits. Dominant limestone

Culture and harvest: Strictly sustainable viticulture applying High environmental value (HEV) standards. Natural cover planting and alternate tilling of one row out of two over more than 20 years. Tilling on the row with inter-row hoeing to limit inputs. Manual canopy management (removal and debudding). Syrah trained on supporting wires. Mechanical harvest with careful sorting of the harvest at the end of the bucket. Fully organoleptic and technological harvest of each grape variety when fully ripe (from mid-September to early October).

Vinification: Separate vinification of grape varieties according to the optimum maturity of each. Traditional fermentation in concrete tanks with temperature control. Daily trapping and vatting for 15 to 20 days according to the grape varieties. Racking at the end of fermentation, ageing in tanks for 10 months, lightly oaked. Additional racking according to grape varieties and then blending.

DEGUSTATION

Colour: Ruby, with purplish highlights/shades.

Nose: Distinguished and sustained nose with aromas of macerated berries, violets and spices (liquorice, pepper, vanilla) and an underbrush note.

Taste/Palate: The attack is smooth . Driven by spices and violet, the palate and nose are consistent and long lasting. A very well balanced wine with melting tannins.

Ageing: 5 years.

Food pairing: A gastronomic red wine to share the table with a leg of lamb seasoned with thyme, small game or stewed meats.

AWARDS

Golden Award at the international Competition of Lyon 2020 (vintage 2018)