



## AOC Côtes du Rhône rouge Les Balmes 2023

AOC Côtes du Rhône, Vallée du Rhône, France

An attractive floral note on the nose. There is finesse and elegance in the mouth, but also a savoury and full quality. A wine with fruity hints, will pair in finesse with Provençal cuisine or even a beautiful cheese platter.

### THE VINTAGE

A year of extremes with abrupt climate variations, as we have seen frequently recently.

A very dry winter with only 2 weeks of cold at the end of January, the vines began to bud around March 10. The dry weather persisted until May 12, date when a sudden change in climate with first rain of a long series, who continued until the end of June. This moisture during the most sensitive period for the vines put our teams in the vineyards to the test, requiring a lot of work and attention!

This spring water has been beneficial for the growth and ripening of the grapes during a hot summer, particularly in August and September. The harvest were important after 2 years of small yields. Harvesting began on August 31 for the whites and mid-September for the reds. The harvest took place in ideal conditions and promises wines of beautiful maturity and great potential!

### LOCATION

Spreads out over the south-east side of the Dentelles de Montmirail hills, in Beaumes de Venise in the southern part of the Rhone valley.

### TERROIR

On a poor sandy, hungry and arid soil consisting of tender limestone and gritty zones of sandy molasse.

### IN THE VINEYARD

The vineyards and their terroir are the essence of our wines. This is where everything starts and where we focus our efforts throughout the year. You can't make great wine without great grapes.

The viticulture is essentially done by hand. Five people work full-time in the vineyards. They are supplemented by seasonal employees who work during bunch thinning and the harvest in order to bring out the very best in our vines. Working by hand and the attention each vine gets are fundamental. Pruning, de-budding, trellising, leaf removal and picking are thus carried out by hand with the utmost care.

We prepare the soil by using good old-fashioned ploughing. Organic compost is made from grape marc (the discarded stalks and skins).

We use and abide by countrywide standards for 'sustainable agriculture'.

As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing buds and leaves from the vines, preserving biodiversity around the vineyard: olive, almond and cypress trees, wild rosemary and capers.



AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION



**WINEMAKING**

We make two red wines at the estate. Terroir wines shaped by the two classic Côtes du Rhône varieties: Grenache and Syrah. We don't follow any winemaking recipe but are constantly searching for the perfect expression of terroir and each vintage's particular characteristics. We don't go for overripe grapes and over-extraction, as we think the wine has to stay refreshing and balanced.

Leaving the wine for 15 days in concrete vats, we try to gently extract the tannins and anthocyanins essential for the wine's structure and colour. The wine doesn't come into any contact with wood during ageing. This way the characteristics of our terroir can fully express themselves.

**VARIETALS**

Grenache noir 90%, Syrah 10%

**14 % VOL.**

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

**TECHNICAL DATA**

Production volume: 60 hL

Yield: 45 hL/ha

Age of vines: 50 years old

**SERVING**

Best drunk within 6 years at a temperature of 18°C

**AGEING POTENTIAL**

3 to 5 years

**TASTING**

An attractive floral note on the nose. There is finesse and elegance in the mouth, but also a savoury and full quality.

**FOOD PAIRINGS**

An aromatic wine ideal for drinking throughout a meal. A successful pairing with fried pork, braised lamb, barebecued chicken, provençal ratatouilles, pasta alla putanesca.

Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
bourgogne tradition						75 cl	5	376015592022 2		3 376015592022 3	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	12	600	9	5.55	1.33	16	800	29.6	8.2	18 x 31 x 50	180 x 120 x 80

