



Emma M. LOUISE



Maison Emma M.Louise , Les Soirées d'Emma, Les Calcaires éclatés, AOC Côtes du Rhône Villages Plan de Dieu, Rouge, 2021

AOC Côtes du Rhône Villages Plan de Dieu, Vallée du Rhône, France

The Rhone Valley is home to some of the most attractive and adaptable wines in France, and Côtes du Rhône is its flagship red. Versatile and adaptable.

PRESENTATION

The Côtes-du-Rhône Villages wines we offer are made in collaboration with a domain based in Sablet, with parcels in the terroirs of Sablet, Plan-de-Dieu, and Rasteau mainly. The wines need about 18 months to start opening up. Their ageing potential is preserved, while the typicity of each terroir is naturally expressed.

LOCATION

The domain from which the grapes and wines are made is an estate of about 50 hectares whose vines are divided between the appellations of Sablet, Plan-de-Dieu, Rasteau and Vacqueyras. The winery is located in the center of the village of Sablet.

TERROIR

The parcels from which this wine is made are located in the northern part of the Plan-de-Dieu appellation, which has a cooler climate and soils of rolled pebbles resting on red clay. This part of the vineyard, made of broken limestone, is exposed to the Mistral wind which can blow up to 200 days a year. Diseases are rare and the sanitary state is generally excellent. The main risk is the hydric stress specific to certain plots more exposed to the wind, which can sometimes block the ripening of the grapes for a few days during the year.

IN THE VINEYARD

The surface area of the parcels is 4.5 hectares. The soils are based on rolled pebbles resting on clay-limestone soils. The exposure is South, South-West. The altitude of the plots is 150 m.

WINEMAKING

Put in vats entirely destemmed. Grenache and Syrah are vinified separately, at low temperature for 2 to 3 days in order to obtain a good extraction of the fruits. Regular delestages are practiced during the fermentation, as well as a 10 to 15 days of vatting depending on the vintage.

AGEING

After vinification, the wines are left to rest and then partially matured in oak barrels for oak barrels for 4 to 6 months to bring the wine to maturity depending on the vintage.

VARIETALS

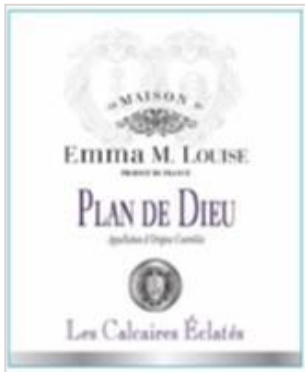
Grenache noir 70%, Syrah 25%, Mourvèdre 5%

14.5 % VOL.

Contains sulphites.

SERVING

Served at 17°.



Maison Emma M.Louise
9 rue Alphonse Daudet, 84230 Chateauneuf du Pape
Tel. 0490907508 - info@emma-m-louise.com
www.emma-m-louise.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



AGEING POTENTIAL

5 to 10 years

TASTING

This wine has a bouquet of red fruits and spices. The Grenache brings roundness and suppleness, the Syrah, structure, spices, and color. It can be kept for up to 5-7 years.

VISUAL APPEARANCE

Ruby red and bright.

ON THE PALATE

Very balanced in the mouth, while being full and silky, this wine remains very accessible, presenting at times some refreshing mineral aromas, a certain lightness and a great accessibility.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
BG Syndicale 580 gr					750							
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	6	600	9	11	1,4	8,8	915	29,6	8,1	17,5x30,5x25,5	170x80x120	

2/2



Maison Emma M.Louise
 9 rue Alphonse Daudet, 84230 Chateauneuf du Pape
 Tel. 0490907508 - info@emma-m-louise.com
 www.emma-m-louise.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



IT1BAE