

# Le Rouvre 2021

Le Rouvre is a 2-hectare plot in the village of Pont de L'Isère, known as "Les Pautus". This parcel is atypical and rare: old Syrah vines over 60 years old, massal selections, low yields, rolled pebbles soils. The vines have been grown organically for decades.



## VINIFICATION

Vinification is natural and input-free. The grapes are de-stemmed, we only do pump-over, which is a gentle way of extraction. Temperatures are also measured at 20-28°C maximum. Maceration lasts 4 weeks. The wines are then transferred to demi-muid (600L) for malolactic fermentation. The wines then mature for a year in demi-muids, before resting for 6 months in vats before bottling.

## TASTING

**Colour:** purple with crimson highlights. Beautiful shine in the glass, with brilliant, limpid substance.

**Nose:** open and racy. Notes of black fruit, juicy blackberry and a hint of clove. Hints of spice, pepper and an almost mentholated sensation. Very pleasant.

**Palate:** the entry into the mouth is ample, generous and napping. The mid-palate textures are delicate and built on dense, numerous, velvety tannins. Aromas of ripe black fruits and spices are present. The finish offers floral aromas and long length. A full, balanced, racy wine.

## PAIRING

This wine goes perfectly with characterful cuisine:

- Pan-roasted veal filet mignon with sautéed green asparagus tips.
- Thick, juicy Charolais beef rib, simply grilled. Accompanied by a few pommes grenailles and a jus réduit.
- Generous, flavorful cheeses such as aged Saint Nectaire, Brillat Savarin or a few shavings of old mimolette.

## AGEING

This wine can be drunk now after being decanted, or over the next 10 years.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.