

Alégrio

(Joy in Provençal)

2014 Vintage

93/100 DECANTER 2016

Region: Southern Rhône Valley

Appellation title: Cru from the Côtes du Rhône - Vin doux naturel

Grape variety: Muscat à Petit Grains

Alcohol content: 15 %

Contents: 75 cl

Quantity available: 30,000 bottles



THE ESTATE AND THE WINE

Plots lie at an altitude of 300 m with full southern exposure and optimum phytosanitary protection.

- Sustainable cultivation and cultivated biodiversity.
- Grape clusters are hand-picked from plots chosen each year based on whether

the fruit is "just ripe" and its acidity, so as to be able to lock in the berry's freshness. Sent to the wine cellar in 20-kg boxes, the stalks are removed and then the grapes are crushed to produce a must that will then undergo pre-fermentation maceration at a low temperature (approx. 13° C) and is then blanketed under an inert gas for four to six hours. Only the wine obtained from the first, light pressing of the berries will be sent on for fermentation. This process grants optimum acidity to the must and, left in contact with fine sediment for four weeks at 8 - 10° C in stainless steel vats, the wine is able to take on even more flavour precursors. The wine is left to ferment further to maintain a concentration of residual sugar of 110 g/litre.

- The wine is left to age 'sur lie' for several months before being bottled in the coming month of June. This relatively long procedure is what grants this prestigious Cuvée all its elegance.



TASTING NOTES

Appearance: Pale gold, very pure in colour

Nose: Very delicate, with notes of minerals, pear and rose petals. Some may even pick up violet or toffee aromas

Mouthfeel: Refreshing and minerally, a bouquet!



SERVING SUGGESTIONS

Serve between 6 and 7° C

Wine and food pairing: Delicious with scallops flambéed in brandy, but also works well as an aperitif, paired with an entrée of foie gras, a chicken and fig tagine and with fruit or chocolate-based desserts

Ageing potential: From 20 to 30 years