



HAUTE CULTURE

Lieu dit

**SAINT ANTOINE**

**CÔTES-DU-RHÔNE**

*Appellation d'Origine Protégée*

N° HC-988

5044 ex.

2020

ROUGE  
750ML





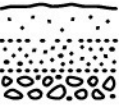
#### VARIETY

GRENACHE NOIR, MOURVÈDRE, CALADOC



#### VINES

AGROFORESTRY PARCEL



#### SOIL

TERRACES OF LIMESTONE GRAVEL AND SILEX



#### FERMENTATION

WHOLE CLUSTER AND SEMI-CARBONIC MACERATION



#### AGING

CONCRETE TANKS, 12 MONTHS

JS WINE RATINGS

91 2021

«This smells like the nonalcoholic black-currant cordial that I drank as a child, but in a very positive way. Soft and elegant on the medium- to full-bodied palate, then a nice velvety finish. A cuvee of grenache, mourvedre and caladoc that was matured in concrete tanks for 12 months».

JS WINE RATINGS

91 2022

«The wide spectrum of red berry aromas is beginning to gain a touch of bottle-maturation mellowness. Restrained richness on the full-bodied palate, where the elegant tannins and freshness come as a very pleasant surprise in the long finish. (...) Drink or hold.».

bettane +  
desseauve

90 2022

CÔTES-DU-RHÔNE

Appellation d'Origine Protégée

RED  
750 ML

N° HC-988\*

\*planting year : 1988



Lieu dit  
**SAINT ANTOINE**

## TASTING EXPERIENCE

*A suspended moment in time, at the center of the elements.  
A singular invitation to escape and indulge, a quest for new sensations.*

## A WORD FROM THE WINEMAKER

Located just outside the Plan de Dieu AOP, the Saint Antoine parcel is planted with a Grenache old vine we've grafted with select Mourvèdre and Caladoc vines. **With its superior limestone terroir, this secret corner of the Côtes du Rhône faces the breathtaking Dentelles de Montmirail mountains.**

The wind gusts almost every day here. And the harsh sun, which leaves the soil dry and dusty in the summer, makes it impossible to plant anything but a few garrigue plants, aromatic, prickly or with tough leaves.

**To temper this arid climate, we have planted trees, bushes and shrubs to provide the vines with humus and shade, and to help keep them cool.** When we decided to use an agroforestry system, we made the choice to support biodiversity. Local fauna, flora and mushrooms make the crops more resilient, and more resistant to climate change. **For us, this was much more than just a new system, it was an entire paradigm shift.**

**I tend to think that great wines can only be born of great grapes.** We have managed to bottle this ethos by pampering and spoiling our grapes, harvesting them when they are fully ripe and their stalks have started to turn red. In the cellar, the fermentation process is simple, partly whole-cluster and in concrete tanks; nothing out of the ordinary. **The extraction method is gentle, with cocotte maceration and authentic aging in raw concrete to bring out the essence of the terroir.**

*This method brings to bear a noble wine, superlative, relatively light in color, very fruity with infinitely soft tannins.  
In good years, it rivals even the greatest Bourgognes!*

ROMAIN LEROY

