

MAISONS MARQUES & DOMAINES



Delas Frères

Côtes du Rhône Saint-Esprit Rouge

Rhône, France
Vintage: 2024

Overview

Saint-Esprit is a signature cuvée of Maison Delas Frères, embodying the subtle art of blending, a craft patiently refined over generations. Through it, the finest terroirs of the Côtes-du-Rhône appellation are expressed with harmony and precision, revealing a style both timeless and exacting. Each vintage reflects this pursuit of balance between aromatic richness and freshness, offering, year after year, a constant and distinctive identity.

Winemaking

The harvest, fully destemmed, allows each grape variety to fully express its character in a style true to the Maison's tradition. Extraction is carried out with care through daily pump-overs, under strict temperature control, in order to preserve the balance between fruit, structure, and freshness. Ageing is conducted mainly in stainless steel tanks to maintain aromatic brilliance and purity of fruit. The more structured lots benefit from ageing in oak, bringing finesse, complexity, and depth to the blend. The minimum ageing period is 12 months, ensuring perfect harmony before bottling.

Tasting Notes

The Saint-Esprit's deep color has a dark, plum-like hue. The nose is classic syrah, with berry fruit, violet and licorice. It has a full, rounded palate with delicate tannins, making it a unique wine in the Côtes du Rhône appellation.

Harvest Notes

The year 2024 set a record for rainfall, marked by challenging weather conditions. The vintage yielded historically low volumes, but was saved by the return of the summer mistral. Harvesting began in early September under optimal conditions.

Food Pairing

The Côtes du Rhône Saint-Esprit pairs well with flank steak, potato rösti and sautéed chanterelles.

TECHNICAL INFORMATION

Varietals: 54% Grenache, 28% Syrah, 9% Marselan, 5% Mourvèdre, 4% Carignan