

MAISONS MARQUES & DOMAINES



DE LAS



Delas Frères

Côtes-du-Rhône St. Esprit Rouge

Rhône, France
Vintage: 2021

Overview

The Côtes-du-Rhône Saint Esprit is made from a blend of syrah and grenache grapes, which come from a small village in the Ardèche region. The vineyard's southern exposure on steep granite hillsides provides the best growing conditions for the vines.

The climate is Mediterranean and bears the stamp of the "mistral" wind. This strong wind results from a difference in atmospheric pressures between the northern and southern parts of the Rhône valley. It is beneficial to the vine's growth. The region is also marked by seasonal rains, and hot, exceptionally sunny weather in the summer months.

Winemaking

Out of respect for its northern Rhône roots, the syrah sets the tone and tempers the sunny southern grenache. All the grapes are de-stemmed and fermentation and maceration take place in closed vats for approximately 15 days. Daily pumping over ensures proper extraction.

Fermentation temperature is controlled between 82°F and 86°F. After de-vatting, pressing and racking, malolactic fermentation is carried out in stainless steel vats. The wines are kept in vats to preserve fruit aromas. They are racked regularly in order to allow their components to stabilize naturally. The Saint-Esprit cuvée is bottled after eight months of aging.

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.

Food Pairing

Saint-Esprit pairs well with Provençale-style cuisine, stuffed tomatoes and eggplant, mixed grills and barbecue.

TECHNICAL INFORMATION

Varietals: Approximately 60% Syrah, 40% Grenache
Soil Composition: Granite