



# CÔTES DU RHÔNE SAINT-ESPRIT ROUGE 2022

Rhône, France



**VARIETALS:**  
Approximately  
60% Syrah  
40% Grenache

## OVERVIEW

The Côtes du Rhône Saint-Esprit is made from a blend of Syrah and Grenache 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 pump-overs ensure 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

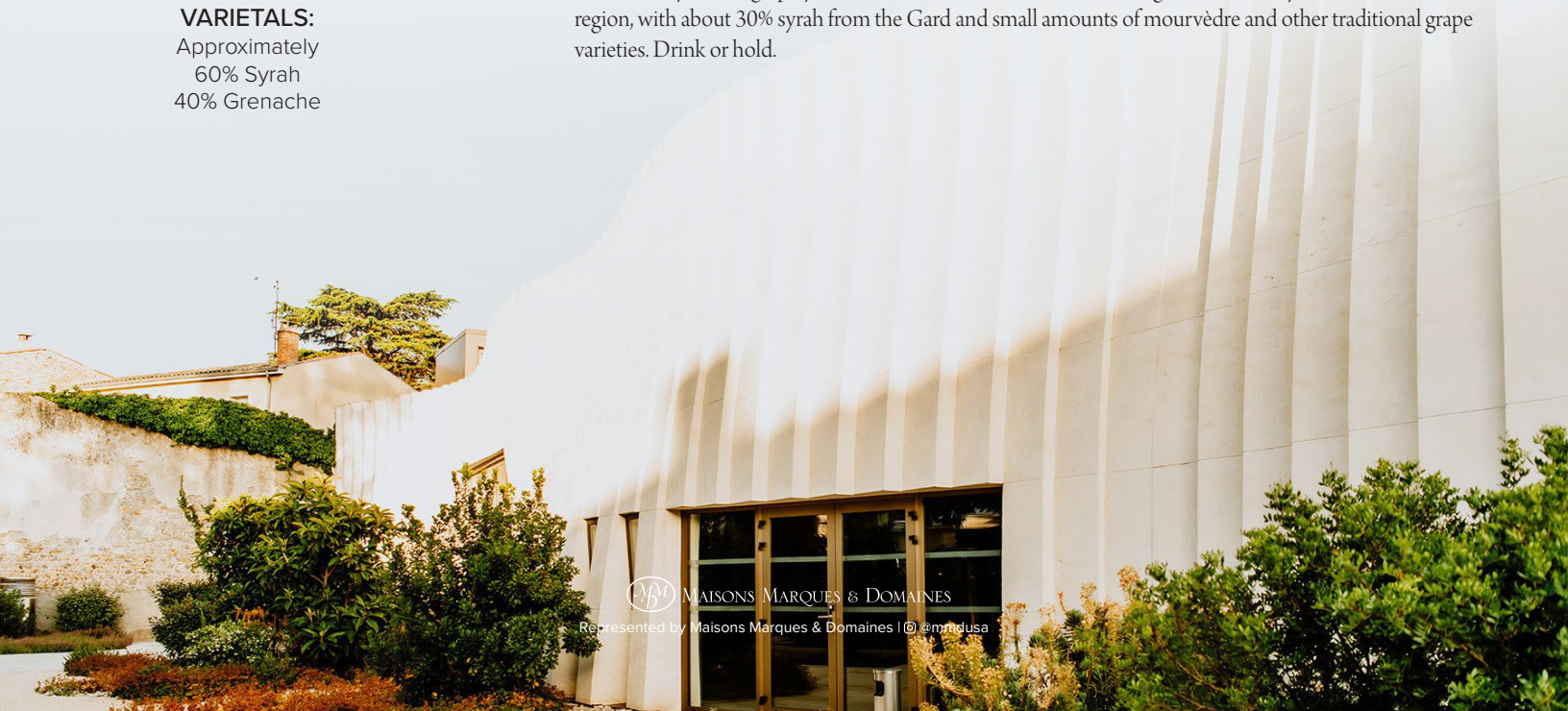
The Saint-Esprit's deep color has a dark, plum-like hue. The nose is classic syrah, with berry fruit, violet and licorice. It has a full, rounded palate with delicate tannins, making it a unique wine in the Côtes-du-Rhône appellation.

**91**  
POINTS  
WINE ENTHUSIAST

**BEST BUY** | A compelling meld of fresh black-plum, dark-red-cherry, black-olive and lavender aromas fill the glass. The palate is straightforward and black-fruited, with supple tannins that supporting layers of licorice, cocoa and dried herbs. This should make for a wonderful accompaniment to a juicy cheeseburger or dry-rubbed barbecue.

**91**  
POINTS  
JAMES SUCKLING.COM

A serious Côtes du Rhône. Full forest berry fruit with delicate spice, bitter chocolate and licorice notes. Impressive depth and some real structure on the full-bodied palate. I love the way the generous, rather fine tannins carry the long, spicy and fresh finish. A cuvée based on 60% grenache, mostly from the Vaucluse region, with about 30% syrah from the Gard and small amounts of mourvèdre and other traditional grape varieties. Drink or hold.



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