



### GRAPE VARIETIES

60% Grenache, 35% Syrah, 5% Mourvèdre

### APPELLATION

Côtes du Rhône

### SOIL

Selection of vineyards situated on the Villafrancien terraces of St Marcel d'Ardèche, on the hills of Avignon – Sand from the "Aigues" valley – and layered stones on slopes from the "Plan de Dieu".

## Artésis 2017

Côtes du Rhône

### VINIFICATION

Destemming – Complete, partial or no crushing depending on the harvest – The absence of crushing allows the beginning of an enzymatic fermentation during first days before the grapes burst to strengthen fruity notes. Fermentation temperatures around 23°C and end of the alcoholic fermentation between 28 and 30°C for hot vatting of several weeks.

### AGEING

6 months in oak big casks called "foudres" (60-80 Hls/ 5 to 40 years old), in demi-muids under 5 years and in tronconic vats (110 hl/ 20 years old).

### TASTING NOTES

Appearance : intense ruby color

Nose : The nose is very expressive and opens itself on liquorice, violette and crushed red fruits (strawberry, raspberry) followed by spicy notes of pepper and juniper. Discreet woody notes brings a beautiful complexity.

Palate : The mouth is dominated by the suavity of the Grenache that expresses on ripe fruit, figs and plums. The Syrah gives some vivacity and greediness to this great Côtes du Rhône showing silky tanins.

### FOOD PAIRINGS

companies perfectly lamb chops with rosemary, red meat with rich sauce or cheese.

### RESOURCES

[www.ogier.fr/fr/#top](http://www.ogier.fr/fr/#top)