



Delas Freres

2016 CÔTES-DU-RHÔNE 'ST. ESPRIT' ROUGE
CÔTES-DU-RHÔNE

The Côtes-du-Rhône Saint-Esprit is made from a blend of Syrah (majority) 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. Average production is 500,000 bottles per year.

Winemaking

It is a Mediterranean climate with a prevailing "Mistral" wind. This harsh wind, both necessary and beneficial to the vines' development, is caused by the difference between the Southern and Northern Rhône's atmospheric pressures. Highly seasonal rainfall, hot temperatures and abundant sunshine are also characteristic of this region. 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 (28°C and 30°C). 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 ageing.

Tasting Notes

The Saint-Esprit's deep color has a dark, plum-like hue. The nose is classical 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.

Serving

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

Technical Information

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| Appellation: | Côtes-du-Rhône |
| Varietal(s): | Approximately 60% Syrah, 40% Grenache |
| Soil Composition: | Granite |

