

This vintage has been one of the most demanding and extreme of the former years but has given birth to charming wines with great elegance which is somewhat reminiscent to Burgundian wines.



### Climatic conditions:

#### An extreme year

One must go back several decades to find such a rainy spring. Indeed, April and May have gone back and forth between heat and humidity in a tropical-style ambiance. The Mistral, our valued ally, has blown very little in 2018.

That is to say that **the spring was not a relaxing walk in the park** for the winegrowers who had to exercise **caution and anticipation** so as not to let the Mildew win over.

Fortunately, from June, the weather got back to a normal mediterranean climate : the **high summer temperatures** (11 days with temperatures over 35°C in August) and the **mild September nights** contributed to **excellent quality grapes**.



### Harvest:

Fortunately, we were spared the traditional September equinox rain (5 mm only), thus allowing us to **harvest in total peace of mind** from September 11th to 29th.



### Wine-making and Ageing:

**Early maturation and thick skins** characterized the red varietals, and particularly grenache; these were vinified in a continued effort to **respect aromatic and polyphenolic potentials during extraction**: egg-shape concrete tank, 4 week maceration, soft extractions every 12 hours.



After 18 Months of ageing in foudres, 600 Liter barrel, and egg shape concrete tank, wines will be bottled in 2020 spring.



### Tasting :

The Châteauneuf-du-Pape whites are rich, with a long finish, and they are marked by aromas of citrus fruit (lime), exotic and white fruit. Some reveal notes of aniseed.

The reds express aromas of raspberry, blackcurrant, prune and ginger. The tannins are silky and round. The finish is long and velvety.

**2018 vintage resulted in ripe, fleshy, elegant wines with beautiful purity of fruit which makes them incredibly drinkable.**