

Full-bodied and deep, 2019 shows remarkable qualities: concentration and richness, purity of fruit and elegance.

Weather conditions:

The autumn and winter rainfalls (460 mm) launched the vegetative period and provided the soils with **good water reserves**.

April and May were moderately cool, marked by periods of fast followed by slow growth.

The **growing season** was **very dry** with moderate rain in the spring and hardly any in the summer (only 158 mm total rainfall against 530 mm in 2018, 185 mm in 2017 and 230 mm in 2016).



The season was also **very hot**, with 7 out of 10 days exceeding 30°C (86°F) between 1st June and 15th September. At the end of June, a heat wave hit the region, peaking at 44.3°C (111.2°F) on 28th June.

Despite these extreme weather conditions, the foliage did well. The water shortage however impacted the size of the **berries** remained comparatively **small**. The bunches were fairly tight at the end of the véraison thanks to some rainy spells.

Harvest :

Once again, our great terroirs have shown their extraordinary ability to adapt to increasing extreme climatic conditions.



The harvest took place from **11th to 28th of September**. It continued smoothly. The 15 mm rainfall on 18th September was welcome and allowed the grenache grapes to reach **phenolic maturity**. This resulted in **small berries** with **thick skins** (high skin/pulp ratio) .

Wine-making and aging :

The **high tannin structure** of this vintage has driven us to soften our pumping over and **vinify at lower temperatures**



in our egg-shape concrete tanks. We have favoured this soft extraction method in order to **preserve the fruit** of this full-bodied vintage.

The wines might continue to age longer than May 2021 in foudres, 600 Liter barrels, and concrete tanks.

Tasting :

The beautiful 2019 harvest offers **highly coloured, velvety and generous red wines**.



The nose reveals aromas of crispy red fruit, raspberry with violet, peony and minty notes. The bright attack is followed by an **ample mouthfeel** with an incredible **aromatic purity**. On the palate, the **tannic structure** is **elegant, mineral and nicely concentrated**.

The whites are **rich, full**, with a **long finish**. Our grand fathers would said: « Ils meursaultent » « They are like Meursault! ».

