

2020 Vintage Review

A pleasure vintage, combining delicious fruit and freshness

The 2020 vintage signs the return of fresher, vibrant wines, with a great balance. They can be enjoyed in their youth, while keeping a good ageing potential as well.

Climatic conditions:

After a very dry summer in 2019, and therefore big, concentrated wines last year, the 2020 vintage, harvested exceptionally early, is the result of a **stress-free year in the vines** and a **harmonious development of the grapes**.

The dry and exceedingly hot 2019 summer required a subsequent **rainy winter** to allow water supplies to be restored. And such was the case, with a **total rainfall of 400 to 500 mm** between October and December and then a wet late spring.

The **winter temperatures** were fairly **mild**, which triggered a particularly early bud burst, 12 days earlier than the previous year. Despite a morning frost on 25 March, which caused limited damage to a few unlucky parcels, the mild temperatures carried on through the spring and confirmed a **very early vintage, with flowering mid-May**.



The absence of rain from mid-June to early August caused some fears of water stress on the vines, until a few summer showers prevented all risk. The **summer was hot, yet not scorching** hot: only 3 days out of 5 above 30°C (86°F) between June and September, with a peak above 40°C (104°F) around 1st August. The ripening of the grapes started late July and was extremely quick.

Harvest:

Harvest happened very early from August 31st to September 18th.

Despite the absence of rain after mid June, the **berries were juicy** and shown **excellent acidity**.



The perfectly healthy grapes needed very little sorting and each plot were harvested at optimal ripeness through ideal weather conditions.



Wine-making and ageing:

The winemaking in tulip-shaped concrete tanks was handled gently.

Lower temperature fermentation were favoured to **extract delicately**.

The wines will age in foudre, 600 Liters and cement eggs until Spring 2022.



Tasting:

The 2020 white wines are characterized by elegance and a bright acidity. The nose is marked by pear, star anise and white flowers aromas. The mouth combines aromatic intensity and a long finish.



The reds display extreme freshness, pure fruit and fine tannins. The Syrah grapes exhale notes of wild berries and white pepper, while the Grenache brings aromas of fresh strawberries and garrigue.

The 2020 reds are **elegant and supple**, a sure sign that they can be enjoyed in their **youth**, but also be kept for a **long aging**.

2020 is undeniably a **wonderfully balanced vintage, combining delicious fruit and freshness**.