



DOMAINE ST PATRICE

CÔTES-DU-RHÔNE



PLOTS

Les Champavins, Le Coudoulet, Boisfeuillet

TERROIR

The elegance of Côtes-du-Rhône Domaine St Patrice results from the complementarity of its terroirs. The gravelly subsoils, red clay and sandstone, covered in small rocks and worn pebbles bring forth a unique and perfect balance.

WINE GROWING

Come November, the winter ploughing begins, the first chore after the harvest : soils need breathing and the vine strains need protecting from the cold. The pruning of the branches is completed as late as possible, as the ascending sap is to be waited for in order to prevent any plant-health risk. As such, budburst is postponed. During the spring, in early May, the second labour occurs, with a view to aerate the feet of the stump and the rootstock, warm up the later and stimulate the entire vine. This will be followed by some hoeing when needed in order to level the soils and preventing dryness from affecting the stump. At that point, the grapes will enter their growing phase. In order to obtain an optimum ripeness, we trim the leaves within 20 cm of the bunches. Even when the technological maturity is achieved, the slower phenological maturity is still pending and will come later... Harvest will start mid-September with Syrah and finish mid-October with Mourvèdre.

BLEND

Grenache -Mourvèdre – Syrah

VINIFICATION AND AGEING

Whole crops apply for 40% depending on the grape varieties. Pre-fermentation maceration and alcoholic fermentation are done in concrete tanks exclusively. Light pumping-over and infusion of grape residues for close to five weeks. Ageing in concrete vats and large French-oak barrels (foudre) for 14 months. Wines are bottled during the spring and stored in the cellars for a full year before sale.

