



**Les Dessous Des
Dentelles
2021**



TERROIR

The vineyards are located 300m to 350m High, in the heart of the Laces of Montmirail, an indented mountain range which delights lovers of the wild Nature and climbing addicts. The soil consists of clay and limestone. The vineyards spread along the hillsides and therefore benefit from the hours of maximal sunshine.

GRAPE VARIETIES

Grenache 65% Syrah 20 % Mourvèdre 15%

VINIFICATION

Manual harvest with an optimum ripeness

Separated grape-varieties vilification to develop each particular characteristic.

A 3 weeks- maceration (around) to obtain the quintessence of the aromas and fruit.

18 months ageing in stainless stell vats. 5% in wooden barrels.

TASTING NOTES

A 2021 vintage with a Grenache imprint. The nose is fruity, a mixture of raspberry, wild strawberry and red currant. We also perceive the typical scents of dark chocolate mixed with notes of morello cherry and Kirch.

The mouth is supple, round, with a nice sweetness underpinned by the aromas of fruit paste.

Wine Spectator

“A tasty, supple wine, with high-toned cherry coulis and raspberry tea flavors that glide across the silky palate. The finish is marked by a dusting of mocha, Mediterranean herbs, spices, cool gravel and white pepper. Delicious. Drink now through 2030. 2,500 cases made, 250 cases imported.”

SERVING SUGGESTIONS:

To be associated with a guinea fowl with cabbage or pink squabs. Enjoy it now or keep it in cellars from 8 to 10 years

*** The Wine Advocate ***

92 POINTS Millésime 2018

90 POINTS Millésime 2015

*** Jeb Dunnuck ***

91-93 POINTS Millésime 2019

89 POINTS Millésime 2018

*** Jancis Robinson ***

15/20 Millésime 2019

16/20 Millésime 2017

*** La Revue du Vin de France ***

92/100 Vintage 2018

ARGENT Millésime 2014

Wine Spectator

91 POINTS