



DOMAINE ST PATRICE

CÔTES-DU-RHÔNE

ABOUT THE VINTAGE

2021, a vintage with great ageing potential. After a particularly mild winter, April was marked by a cold snap that affected almost the whole of France. However, the appellation's windy climate and proximity to the Rhône meant that damage was more limited than elsewhere. A very cool spring was followed by a summer with a few very hot but not scorching episodes. Thanks to good rainfall in early August, the grapes did not suffer from excessive water stress during the ripening process. This atypical vintage boasts excellent acidity in both reds and whites, suggesting good ageing potential for wines that can be enjoyed even in their earliest youth.

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

70% Grenache – 20% Mourvèdre – 10% Syrah

VINIFICATION & AGEING

The whole harvest is around 40% depending on the grape variety. Pre-fermentation maceration and alcoholic fermentation in concrete vats only. Light pumping over and infusion of the pomace for nearly 5 weeks. Aged for 14 months in concrete vats and French oak barrels. Bottled in the spring and stored for 1 year in the cellar before marketing.

