



2018 RASTEAU LES ARGILES BLEUES



VINTAGE

The 2018 vintage was marked by abundant rain that brought welcome relief to the Provençal vegetation that was able to recover after a particularly dry summer in 2017. Combined with high temperatures during the growing season, this humidity resulted in unprecedented levels of mildew in the vines and consequently very low yields. Fortunately the frequent use of essential oils and plant based tisanes, together with our biodynamic practices and a magnificent autumn, limited the damage and enabled us to bring in superb grapes.

TERROIR

A selection of plots characterized by their exceptional soil shot through with blue Pliocene marl, rich in minerals. A singular expression of a unique identity.

GRAPE VARIETIES

Grenache 80% • Syrah 20%

WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Co-fermentation, long vatting for soft extractions. Matured for 12 months in oak foudres,

TASTING NOTES

An inexhaustible reservoir of mineral elements, Argiles Bleues is a wine of great finesse. A superb marriage of plush, juicy fruit, fine, delicate tannins, and phenomenal minerality.

ALCOHOL

14.5%







