



# 2020 RASTEAU

# LES ARGILES BLEUES



### VINTAGE

Following a mild, wet winter that replenished groundwater reserves, the season was notable for its early harvest. On March 25th, frost damage limited the vegetative cycle. The equally mild and damp spring, prompted regular applications of herbal infusions and essential oils that effectively protected the crop. Flowering started in the second week of May which confirmed the early nature of the vintage. The plentiful water resources accumulated over winter and the occasional summer showers ensured a progressive and optimum ripening of the grapes. The harvest was notably splendid and picking lasted from August 25th to the final days of September.

#### **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.

### **ALCOHOL**

15%

#### **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.







