

2021 RASTEAU LES ARGILES BLEUES









VINTAGE

The 2021 vintage is characterized by a very mild winter, leading to early bud bursting, with serious consequences. During the night of April 7-8, a terrible episode of spring frost shook France. The loss of harvest was significant. Fortunately, practices of soft pruning, late pruning and the application of Valerian helped to contain the damage. The summer was hot, without excessive temperature and with cool nights. A few rains led to a very promising maturation of all plots. The harvest took place at the estate from September 7 to October 8, over 26 harvest days. Although nearly 300mm of rain and thunderstorms marked the period, the grapes reached great maturity. Our old vines once again demonstrated their relevance. With tall shoots, presenting smaller and more airy bunches, the grapes were less exposed to humidity and its consequences. This allowed optimal maturity from each parcel and resulted in healthy grapes of great quality, throughout the harvest.

TERROIR

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

VINEYARDS

Biodynamic & Organic

GRAPE VARIETIES 80% Grenache • 20% Syrah

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%

