

## L'AMAUVE ROUGE LA VIGNE DE LOUIS



**C**hristian and Monique Voeux operate their 10-hectare vineyard in Séguret, a village next to Gigondas and close to Châteauneuf-du-Pape. Christian is a well-respected oenologist in the area and has worked as head winemaker in some of the most renowned estates in Châteauneuf-du-Pape. He understands that the foundation of any great wine is laid in the vineyard. Christian and Monique farm their land following sustainable and organic principles.

With its origins dating back to the arrival of the Romans in 125 BC, the Séguret vineyards were elevated to the Côtes-du-Rhône-Villages-Séguret level in 1967. It is Christian's ambition to constantly improve the quality of his wines to help bring the vineyard up to the cru level of the neighboring Gigondas and Châteauneuf-du-Pape.

### VITICULTURE

The climate is Mediterranean, particularly hot and dry summers. The Mistral (North wind) drives out the moisture, ensuring particularly favorable conditions for the vine growing.

The vine is cultivated according to the rules of reasoned agriculture. The treatments of the vine are limited, and when some are done, it is always with the useful minimal amount of chemicals. The crop is naturally small and can be controlled by doing some green harvest if necessary.

### VINIFICATION

It is manual in order to select the best clusters. The harvest is quickly done when the maturity of the grapes is at the optimum.

The winemaking is done carefully, in small tanks, with punching down of the pomace for a better extraction of the colour and tannins and at controlled temperature in order to express the best from the grapes.

The wine is then stored on its fine lees until bottling for keeping its aromas and its freshness. The bottling is done 8 months after harvest.



SKU: 844575

Region	Vin de Pays de Vaucluse
Classification	IGP Vaucluse
Vintage	2019
Grapes	80% Grenache, 20% Syrah
Vineyard	Terraced vineyards on the left bank of the Rhône river Sand
Soil Composition	Clay, limestone, stony on some spots
Vineyard Training	Cordon
Density/Yield	60 hl/ha
Fermentation	Spontaneous, followed by temperature controlled in small vats
Aging	8 months on its lees before bottling
Alcohol	14%
Residual Sugar	1.8 g/l
PH	3.67 g/l
TA	3.5 g/l
Free SO2	24 mg/l
Total SO2	63 mg/l

## TASTING NOTES

Pretty garnet colour with purple reflections. Lovely aromas of black fruit, red berries, cherries, a hint of black pepper and floral notes on the nose. Ripe, round mouth feel with well-integrated tannins and a lengthy finish. There is a note of sweetness to the fruit, lots of dark berry flavours, notes of cherry and spices. Tasty.

## SALES FACTS

- Spontaneous fermentation followed by temperature controlled fermentation in small vats
- Christian Voeux, is a highly qualified and well-respected oenologist from the village of Seguret and has had his hand in making wine at many of the renowned estates in Châteauneuf-du-Pape
- Terraced vineyards on the left bank of the Rhône river with stony, limestone soil. Close to the villages Gigondas, Rasteau and Châteauneuf-du-Pape.

## PAIRING SUGGESTION

Pairs well with medium cheeses, fresh baguette and salamis. Also nice with red sauce pasta dishes and barbecue. Prepare a meal of traditional Provençaux dishes including ratatouille for a taste of the region.