

# Estézargues



Côtes du Rhone

Genestas

Red

**RHÔNE**

Converting to Certified Organic

## Varietals

40% Grenache, 35% Syrah, 15% Carignan

## Soil

Red clay covered in small stones.

**Age of Vines** 20 to 80 years.

## Pairing

Grilled lamb, sausages, steak, chicken & pork in hearty red sauces.

Les Vignerons d'Estézargues is a cooperative cellar in the small town of Estézargues which is located near Avignon. Les Vignerons d'Estézargues is truly unique in the wine world. All over France the co-op still plays a very important role in the production & sale of wine. Co-ops receive grapes from members & then make wine from them, this wine is made in large batches & grapes from many different vineyards are vinified together; the focus is on producing wine in quantity. Estézargues takes a fundamentally different approach; starting in 1995 the ten different growers in this co-op began to vinify their wine separately & make single cuvées from their best plots. On the heels of the single cuvée evolution Estézargues began to practice natural winemaking. Possibly one of the only co-ops in the world to do so, Estézargues uses no external yeast, no filtering, no fining & no enzymes are employed on the grapes during the winemaking process. Michael Trebillon is one of the men behind Estézargues, he grows the fruit for Domaine les Genestas & Denis Deschamps makes the wine & their efforts have been hailed by wine lovers & critics around the world.

**Pruning Method:** Cordon

<http://www.vins-estezargues.com/>

## Domaine les Genestas:

**Vinification:** hand Harvested. No external yeast or enzymes are employed during the winemaking process. The wine is stored in enamel-lined tanks for 10 months before it is bottled without fining or filtration.

**Tasting Note:** Ruby red in the glass with a pretty amethyst rim. The nose is redolent with smoky notes of cassis, blackberries, dried orange peel & sweet spice. The palate is a plush & delectable expression of red & black fruits backed by brambly tannins & the wine finishes with a supple dash of orange zest & black pepper.