



COMBE-QUEYZAIRE CÔTES DU RHÔNE AESTIVALIS

practicing organic

Denis Deschamps made his name directing the southern Rhône 's small Estézargues co-op, a pioneer of natural winemaking before it was hip. His tenure lasted nearly 20 years, until 2017 when he bought old-vine parcels up in the northwest sector of the Côtes du Rhône, in the foothills of the Massif Central. It's distinctly cooler here than in most of the southern Rhône, with most of the vines on hills surrounded by forest. Denis is a master of non-intervention winemaking, at the top of his game.

VINEYARD

- Site:** Three old, late-ripening parcels in the hills bordered by forest.
- Soil:** Sandy calcareous loess originating from Siberia, blown by wine eons ago. It's poor, quite deep, and perfect for wine.
- Vines:** Old vines farmed organically and hand harvested at dawn to keep the grapes cold.
- Varieties:** Mourvèdre 50%, Carignan 40%, Grenache 10%.

CELLAR

- Vinification & Aging:** A light, quick maceration, spontaneous fermentation in concrete, a short élevage in steel. Handled like a rosé to maximize fruit and minimize tannic structure.
- Production:** 650 cases.
- Profile:** A summer *vin de soif* to be served chilled. Easy fruit that unfolds with perfect ripeness and just enough structure. The name *Aestivalis* is a play on festivals and *été*, which means summer in French. This is a throwback wine to the days when workers tossed back a light red for lunch in a crowded bar's dining room. Organic, estate-grown, lovingly crafted!

