



## COMBE-QUEYZAIRE CÔTES DU RHÔNE

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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.

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### VINEYARD

- Site:** The hills above the little Cèze Valley on the right bank of the Rhône, in the northern end of the Gard department where the landscape is hillier and cooler, with more forest and rainfall than much of southern Rhône's viticulture. Most of the vines grow alongside the Valbonne national forest.
- Soil:** Sandy loess soils for the Saint-Nazaire vines and calcareous soils for the Vénéjan vines (limestone is a rare terroir in the Rhône and can give real lift to wine).
- Vines:** Vines are between 30 and 50 years old depending on the parcel. Yield averages a mere 20 hl/ha. Farmed organically and hand harvested.
- Varieties:** 45% Grenache, 45% Syrah, 10% Cinsault.

### CELLAR

- Élevage:** Grapes are destemmed but not crushed, which permits a level of carbonic maceration and greatly reduces SO2 additions. Aged in concrete tanks for 10 months.
- Production:** 500 cases.
- Profile:** A deep, dark but elegant wine made by a true craftsman. Vibrant and delicious.
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