



## COMBE-QUEYZAIRE CÔTES DU RHÔNE VILLAGES

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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:** A single site. Vines grow in a parcel on an ancient river terrace that forms a plateau perched between the Rhône and the limestone massif, leaning eastward. The Mistral is very active on this plateau. The plateau is 100 meters in altitude, and the Syrah grows at either end of the vineyard parcel surrounding the Grenache.
- Soil:** *Galets roulés*—river stones—overlying garrigue soil, red in color and rich in clay. It's a terroir similar to Châteauneuf.
- Vines:** Vines were planted several times in the 1970s. Farmed organically and hand harvested.
- Varieties:** Grenache and Syrah. Blend varies: in 2020 the Grenache was 80% and in 2021 50%.

### CELLAR

- Élevage:** Syrah is destemmed but not crushed, which permits a level of carbonic maceration and greatly reduces SO<sub>2</sub> additions; the Syrah is raised in older barrel for 10 months. The Grenache is whole cluster and raised in concrete.
- Production:** 300 cases.
- Profile:** Rich, concentrated fruit with superb balance.
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