



## 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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## COMBE-QUEYZAIRE CÔTES DU RHÔNE VILLAGES

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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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# COMBE-QUEYZAIRE CÔTES DU RHÔNE AESTIVALIS

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## 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!

