

Grapes

100% Viognier

Region/Appellation

Vin de France

Alcohol by volume

9.5%

Residual Sugar

1 g/l

pH

3.33

Total Acidity

4.79 g/l

Drinking Window

2025 - 2025

Tasting Guide



Tasting note printed

20/04/2025

# La Combe Pilate 'Esteban'

## Brut Nature 2021 6x75cl

### Winemaker Notes

Bursting with freshness. Notes of citrus and chilled yellow-fleshed and stone fruit. Tangy on entry, freshness and good balance on the palate, elegantly coated by the bubbles. Notes of grapefruit peel, bergamot and apricot. Tasty, saline finish.

### Vineyard

Clay, siliceous pebbles, calcareous gravel and loess. Areas with granitic leptynites (Gneissic metamorphic rock).

### Winemaking

Direct pressing of the entire bunches, followed by the selection of the best juices. Fermentation in low-temperature vats (12°C) until the wine reaches around 9% alcohol. Bottling followed by natural continuation of the fermentation (i.e. "prise de mousse" is achieved without the addition of extra sugar) until the sparkling wine reaches around 10-10.5% final alcohol. 2-3 months ageing in bottle on the lees (referred to as "sur latte") after the fermentation is complete.

### Vintage

The 2021 vintage was exceptionally challenging and unrelenting for winegrowers as they battled late frosts, a wet spring and an unpredictable summer. Their diligence and expertise in the vineyards helped to deliver a successful, if atypical, vintage that Michel Chapoutier celebrates as 'a chance for the soil to express itself'. As with the Northern Rhône, the 2021 vintage yielded wines that are a throwback to yesteryear. An 'old fashioned' vintage, characterised by remarkable finesse and elegance with balanced alcohol, fresh acidity and firm structure.

### Food match

Perfect as an aperitif or try with fresh peach, mascarpone and rosemary tart

