

Grapes

Region/Appellation
AOP Côtes-du-
Roussillon Villages
Lesquerde

Alcohol by volume
15%

Drinking Window
2025 - 2035

Tasting Guide



Tasting note printed
31/03/2025

R.I. Sélection Parcellaire 2020 6x75cl

Winemaker Notes

Complex and intense on the nose, graphite with notes of ink, raspberry and cistus flower. On the palate it is delicate, but grows denser without aggressiveness, lovely light tannins. It has a firm long lingering finish, superb violet and white pepper olfactory after-taste.

Vineyard

Located in the L'esquerda district, an area in the department where the grapes are last to ripen, the vineyard parcel lies on a gentle, north-facing slope; very infertile, granite, ferrous soil, predominantly gravely on top.

Winemaking

The harvest is totally destalked then vinified in small concrete tanks. Gentle extraction is required: light pumping-over during active fermentation with 4 to 5 weeks total maceration.

Vintage

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

Food match

Spiced wild boar shoulder or rich meat dishes.

