

## 2024 Cuvée d'Alizée, Vin de France, Les Deux Cols Rhône Valley, France



|                      |                           |
|----------------------|---------------------------|
| <b>Product code</b>  | DX1624RC                  |
| <b>Grapes</b>        | Cinsault, Grenache, Syrah |
| <b>Country</b>       | FRANCE                    |
| <b>ABV%</b>          | 14                        |
| <b>Case Size</b>     | 12                        |
| <b>Closure Style</b> | Cork                      |
| <b>Producer</b>      | Les Deux Cols             |
| <b>Vintage</b>       | 2024                      |



Organic Conversion



Vegan



Vegetarian



### Producer

An eight hectare property founded in 2016 and owned by Simon Tyrrell, Charles Derain and Gerard Maguire. Their organically farmed vineyards are aged between 30-70 years old and situated in the hills above the village of Saint Gervais in the northern part of the Gard. The altitude, sandy soils, surrounding forests and exposure to the Mistral, help bring freshness to the grapes. In the cellar, the approach depends on the parcels and the vintage with full crushing and de-stemming for some plots and partial de-stemming for others. Only indigenous yeasts are used and alcoholic fermentation is done in stainless steel tanks and generally below 25°. Ageing takes place in tank for Alizé and demi-muid and 228 litre barrels for Trois Terroirs and Chemin des Fonts.

### Tasting Notes

A bright ruby colour with floral and red fruit aromas as well as a touch of licquorice. The palate is light with a silky texture, fine tannins and fresh acidity that helps prolong the flavours.

### Viticulture

The Vacquière vineyard is situated above the village of St. Nazaire (Northern Gard) at 200 metres altitude on a soil of sand/loam and red clay over limestone. The vineyard of Le Mazet lies between St. Nazaire and Vénéjan, also on a sand/loam and red clay soil but of greater depth. In Organic Conversion

### Winemaking

The grapes were hand harvested before being de-stemmed and lightly crushed and then transferred into cement tanks for the alcoholic fermentation. 7.5% of the grapes were added whole cluster. Temperatures were kept low (25°C) in order to retain fresh fruit aromas and extraction was achieved by

daily, gentle pump overs. 90% of the wine did its malolactic fermentation and further ageing on fine lees in tank over an eight month period whilst 10% was matured in older 228 litre barrels to bring extra complexity