

Côtes du Rhône 'La Degeve', Les Deux Cols

Rhône Valley, France



Product code	DX20ZZRC
Grapes	100% Grenache Noir
Country	France
ABV%	14
Case Size	6
Closure Style	Cork
Producer	
Vintage	2021



Organic



Organic Conversion



Vegan



Vegetarian



Les Deux Cols

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

'La Degève comes from a tiny 0.3-hectare plot at 200 metres altitude on sandy/limestone soil. Made from 100% Grenache Noir it is medium bodied with pronounced floral, red cherry and raspberry aromas on the nose. On the palate, it has a silky texture with red fruit and autumnal forest flavours accompanied by a remarkably fresh and long finish.

Viticulture

La Degève comes from a single vineyard named Les Fonts, located in the commune St. Nazaire at 200 metres altitude. Facing south west, the soil at the top of this sloped 0.4 hectare vineyard is covered by a sandy loam that as one descends, is quickly traversed by a thick vein of limestone running diagonally through the middle of it. It has been farmed organically since 2019 with certification due with the 2022 vintage.

Winemaking

The bunches were harvested by hand into 13kg bins and then destemmed and crushed upon arrival at the winery. The alcoholic fermentation took place in stainless steel tanks and the temperatures were kept below 26°C in order to preserve the maximum amount of fruit purity and finesse. Extraction was done through daily pump overs, just enough to wet the cap. At the end of the alcoholic fermentation, the skins were pressed and the wine was racked into a first fill 500 litre French oak demi-muid. After undergoing its malolactic fermentation and ageing for a further 12 months, the wine was bottled unfinned and unfiltered.

Awards

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