

Grapes

100% Viognier

Region/Appellation

Vin de France

Alcohol by volume

9.50%

Drinking Window

2023 - 2024

Tasting Guide



Tasting note printed

26/04/2024

La Combe Pilate 'Esteban' Brut Nature 2018, Vin de France

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

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the marks of this vintage full of intensity and doubts, until the exceptionally hot September. It is a vintage where we had to react fast to relieve these hot waves, but that lead to prodigious wines with a great aging potential, with preserved acidity and silky tannins thanks to specific work in the cellar and on the tanks to maintain this balance.

Food match

Grilled and Roasted White Meats

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

