



CLOS CACHET
the finest French wines

JEAN-LUC JAMET

Côte du Rhône Blanc ‘Couzou’

2018

01

Provenance:

North Rhône Valley,
Côte-Rôtie

02

Grape Variety:

60% Marsanne
20% Roussanne
20% Viognier

03

Pairing:

Prawns, roast chicken and
grilled barramundi

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Jean-Luc Jamet is an iconic producer of the Northern Rhône Valley, home to the best Syrah the world has to offer. The “Couzou” cuvée of Côte du Rhône comes from within the Côte-Rôtie appellation in Bonnavières in the Côte Brune. The one-hectare “Couzou” vineyard was planted in the early-to-mid 1980s on deep soils in Bonnavières & Champrond.



Vinification:

Gentle press of whole bunches. Fermentation in stainless steel tank and fiberglass, with partial French oak maturation for 12 months before bottling without filtration.



Tasting Notes:

Still in wood (one-third) and tank (two-thirds) at the time of my visit, the 2018 Cotes du Rhone Blanc is a blend of 60% Marsanne and 20% each Roussanne and Viognier. It's full-bodied and rich, with notes of stone fruit, ripe melon and pineapple, plus hints of white pepper on the finish. Drink it young. 88-90 points - Joe Czerwinski, Wine Advocate.



Soil Type:

Schisteous Soils



Method:

Sustainable

Clos Cachet

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Trade Portal

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