COLLECTION

# GRAND DEFFAND WHITE

2022 VINTAGE

AOP LUBERON

63% GRENACHE BLANC 37 % ROUSSANNE

SERVE AT 10-12°C LIMITED EDITION 5,600 BOTTLES AGING POTENTIAL 6-10 YEARS









## Appearance

Clear, bright, crystal-clear; pale golden-yellow with silver reflections.

## Nose

An initial delicate and elegant olfactory sensation. With soft notes of vanilla, praline, and hazelnut, the nose becomes more complex with aeration, revealing some floral notes, linden, almonds, and spices.

#### Palate

Immediately ample with a deep sensation of mineral freshness. Hints of yellow fruits and mild spices accompany the long, persistent finish.

## Pairing

Spider crab broth and sea urchin coral. Roasted veal chop with fondant potatoes and chanterelle mushrooms. Butternut squash ravioli with roasted onions.

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After a cold and remarkably dry winter, with many days of frost, bud break came around the first half of April. From May onwards, temperatures rose above seasonal norms, with historically low precipitation. June marked the first heatwave, with temperatures nearing 40°C in the shade, and this episode continued until early September. A heat wave and severe drought led us to tend to the vine more than ever to help it withstand the extreme conditions: yarrow and valerian infusions, braiding the vine to avoid topping, and mechanical and manual work preferably early in the morning so as not to stress the vine.

Its resilience surprised us all, the juices are very aromatic for reds picked in full phenolic ripeness. Nevertheless, the aromatic profiles are fresh, and the palates are very smooth.

## WINEMAKING

Manual micro-parcel harvesting in 25 kg crates. Double sorting, first of whole bunches upon arrival, then berries after total destemming. Crushing then draining the juices and pressing on a gentle program. Fermentation of the Roussannes in oak barrels from the best French forests. Aged for 7 months on fine lees in casks and oak barrels.

