

COLLECTION

# GRAND DEFFAND RED

2021 VINTAGE  
AOP LUBERON

99% GRENACHE

1 % SYRAH

**SERVED BETWEEN** 16-17°C

**LIMITED EDITION** 4000 BOTTLES

**AGING POTENTIAL** 10-15 YEARS



## Appearance

Intense deep purple.

## Nose

Initial delicate and elegant floral notes of wilted roses. Upon aeration, hints of chocolaty citrus and ripe berries reveal the promising complexity of indulgence. A smooth, long and velvety finish.

## Palate

The texture is subtle, fruity, and profound with elegant balance. The harmony of flavors underscores the wine's freshness. As the tasting progresses, the silky tannins subside. Delicate floral notes return in retro-olfaction. The vintage promises excellent aging potential.

## Pairing

Seven-hour leg of lamb with saffron gratin dauphinois.

Pork tenderloin with pear and fresh tagliatelle.

Knife-cut tartare with potato rösti  
\* Veggie idea: creamy thyme-infused polenta, accompanied by a sauté of oyster and chanterelle mushrooms.



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After a dry and particularly mild winter, the bud break was very early, and the vines unfortunately suffered from early April frost.

The gloomy month of May, along with rain and temperatures below seasonal norms, delayed the vine's growth cycle.

The weather improved in June. Despite the absence of rain, summer temperatures fluctuated greatly between night and day, enhancing the grapes' aromatic quality.

By the end of August, certain grape varieties, including syrah, showed signs of water stress, resulting in major yield losses, despite the good quality.

Harvest began about ten days later than in a "normal" year. Subsequently, there were regular episodes of rain, forcing us, in our constant pursuit of quality, to carry out a rather severe harvest selection, resulting again in a significant yield loss.

Nevertheless, the wine quality remains high with lovely aromatic expression and superb balance, making for a subtle vintage with great aging potential for both reds and whites.

## WINEMAKING

Manual harvesting in 25 kg crates. Double sorting, first of whole bunches upon arrival, then berries after total destemming. Treading. Direct vatting and vinification by grape variety. Cold pre-fermentation maceration for 6 days and fermentation at 18-20°C for 20 to 25 days. Malolactic fermentation in casks and aging on fine lees. Wine is aged for 19 months in casks and 3 months in vats.

*la Verrerie*  
CHATEAU