

COLLECTION

GRAND DEFFAND ROSÉ

2022 VINTAGE AOP LUBERON

50 % SYRAH 50 % GRENACHE NOIR

TO BE ENJOYED AT 8-10°C LIMITED EDITION 7,800 BOTTLES AGING POTENTIAL 4 YEARS









Appearance

The wine boasts a stunning coralpink hue with sparkling strawberry highlights.

Nose

Very subtle and complex, the nose evokes delicate fruity notes of Morello cherry, wild strawberry, and raspberry. As you give it a bit of time to breathe, it reveals beautiful floral scents of fresh violets and roses.

Palate

The wine has a full and textured mouthfeel, which then leads to a refreshing mid-palate.

It has remarkable balance and a long finish with elegant notes of ripe wild strawberries and sweet spices.

Pairing

Cumin-crusted salmon fillet with cumin and red rice. Confit lamb shank tagine. Pan-seared gnocchi with creamy Za'atar sauce.

VINTAGE 2022

After a cold and very dry winter, with many days of frost, bud break took place during the first half of April. Beginning in May, temperatures were above seasonal norms with historically low rainfall.

In June, temperatures approached 40 $^{\circ}$ C in the shade, marking the beginning of a heat wave that lasted until September.

Severe heat and drought lead 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.

The vineyard's resilience surprised us all, the juices are very aromatic, for the reds picked in full phenolic ripeness. Despite everything, the aromatic profiles are fresh, and the palates are exceptionally smooth.

WINEMAKING

Harvested at night by machine. Manual sorting upon reception. Treading. Crushing then draining the juices and pressing on a gentle program. Varietal fermentation at 16°C for 20 to 25 days. Partial fermentation in large oak casks. 4 months of aging on fine lees in oak casks and stainless-steel tanks.

