

Château La Verrerie,  
**Hautes Collines Rouge 2017**  
Southern Rhône, France



Grape Varieties

**49% Syrah**  
**44% Grenache**  
**7% Carignan**

Winemaker

**Valentine Tardieu Vitali**

Closure

**Natural Cork**

ABV

**14.5%**

Bottle Sizes

**75cl**

Notes

**Certified Organic, Sustainable,  
Vegetarian, Vegan**

## PRODUCER

Château La Verrerie is located in the Luberon appellation. Jean-Louis Descours fell in love with Château La Verrerie in 1981. He purchased the 20 hectare estate and, along with his son Gérard, brought it back to life. Their first vintage was released in 1985. Today, the grandson of Jean-Louis and owner of Charles Heidsieck, Piper-Heidsieck and Biondi-Santi, runs the estate with Valentine Tardieu-Vitali as the winemaker, who joined the team in 2017. The estate now has 56 hectares planted, which have been certified organic since the 2013 vintage.

## VINEYARDS

The estate has 56 hectares of vineyard and of the red varieties planted, half of the plantings are Grenache, 30% Syrah and the remaining 20% made up of Cinsault, Carignan and Mourvedre. Certified organic since the 2013 vintage, winemaker Valentine has also introduced biodynamic practices across various parcels. The diverse soils are predominantly clay and limestone, which lend both power and freshness to the finished wine. The name 'Hautes Collines' means 'high hills' and reflects the surrounding landscape of the estate.

## VINTAGE

The 2017 vintage started with a mild winter followed by lower than average spring temperatures and some heavy rain during the flowering season, which led to a reduction in yield. By mid-June, the weather improved with a long and hot summer and a severe drought, particularly in August, which reduced yields further. The harvest took place under healthy conditions and cooler temperatures. A lower yield meant the grapes had high levels of concentration. 2017 was Valentine's first vintage at the estate.

## VINIFICATION

Grapes were harvested at night to preserve the freshness and vibrancy of the grapes. They were then carefully sorted at the winery first by entire bunch and then by berry after full de-stemming. The grapes were crushed before starting the temperature-controlled fermentation in stainless steel tanks for 20 to 25 days. Each varietal was kept separate and aged in a combination of concrete tanks and used oak casks.

## TASTING NOTES

The wine is a bright and clear garnet, with elegant blood orange and herbal aromas. The palate is round with velvety tannins and notes of vibrant black fruit and liquorice, balanced by bright acidity.