



Domaine Hautes Garrigues

VIN BIOLOGIQUE

AOP Côtes du Rhône Villages



Producers

Bertrand Hardy at Vedène.

A blend vinified on the winegrower's premises by the Auriol Team.

Origins/History

Domaine de Pentelines is an estate of one solid block of 28 hectares. Mr. Hardy has been working his vineyard organically since 1997. "Pentelines", meaning "gentle slopes", makes reference to the numerous hillocks dotting the local landscape.

Geography

Its vineyard belonging to the South of France region, the Domaine is to be found within the "Côtes du Rhône Gadagne" appellation, which has the finest of views of Avignon and its "Palace of the Popes".

The vineyard and its management

Most of the vines are trained on wires and pruned in Cordon de Royat (dual-cane, fan-shaped) style, while others, harvested by hand, have been left in cup-shaped Gobelet form. The average age of the vines is 25 years. As for *terroir*, this is of rounded pebbles such as are commonly found in the Rhône valley, with a clayey sub-soil.

Grape varieties

The grape varieties making up this wine are Grenache, around 60%, Syrah 20%, Mourvèdre 10%, and hillside Carignan to complete the blend.

Wine-making and maturing

Machine-harvested in the mornings in order to preserve the fruit's freshness. The bunches are destemmed, then follows a traditional vinification, with fermentation-long pump-overs to ensure oxygenation of the yeasts. Vinified at low temperatures, of 20-25°C, so as to keep primary aromas intact. Towards the end of fermentation the pump-overs encouraging extraction are regulated by trial tastings. 15-20 days in the vat, and the de-vatting moment also judged by tastings.

Tasting notes and food-pairing

A nicely concentrated wine with scents of black fruit, spices and scrubland (*garrigue*). Generous on the palate, with silky tannins.

Logistics