

## Domaine Lou Devet

### Mistral



|                    |   |
|--------------------|---|
| <b>VINTAGE</b>     | <b>2020</b>   |
| <b>REGION</b>      | <b>Rhône Valley</b>   |
| <b>APPELLATION</b> | <b>Côte du Rhône Villages</b>   |
| <b>VARIETAL</b>    | 70% Grenache<br>25% Syrah<br>5% Mourvedre   |
| <b>ALCOHOL</b>     | 14.5%   |
| <b>TERROIR</b>     | Sandy with "galets roulés" pebbles  |
| <b>INFO</b>        | 22 Ha (54.36 acres) total vineyard, 2.5 Ha. (6 acres) for Cotes du Rhône Villages<br><br>Destemming and crushing, followed by 3 to 4 weeks of fermentation at 26C.<br><br><b>220 cases total production</b> |

**HEV 3**, farm certified having High Environmental Value

#### About the Estate:

Domaine Lou Dévet is a family vinery for more than 6 generations. While the TORT family worked with the co-operative cellar since 1924, Sandra and Jean-Marc TORT decided to become independent winegrowers for the 2006 harvest, believing that their terroir held a special promise.

Leading Rhone critic Jeb Dunnuck has praised Lou Devet for "beautiful purity" and "a deep, rich palate profile." Although production is limited, Dunnuck concludes: "I don't always get to taste the wines from this family-run estate. **[Lou Devet] seems to be on another level with these recent vintages.**"

The vineyard is located in the town of Bédarrides, south-east of the appellation Châteauneuf-du-Pape, on soils of pebbles, sand and red clay. 22 total hectares including 8 hectares in Châteauneuf-du-Pape appellation (red and white), 2.5 hectares in Côtes du Rhône Villages (red), 7.5 hectares in regional Côtes du Rhône (red, rosé, white ) and 4 hectares of IGP Wines.

Sandra and Jean-Marc practice their viticulture with great care and respect for the environment, with the constant goal of nurturing and expressing their soils. The estate is currently undergoing organic conversion, and will be **Certified Organic from 2024 vintage.**

#### Tasting Notes:

Franck's tasting note soon to come!

From the estate: "Intense and perfumed nose of garrigue herbs and soft spices. On the palate, it is full-bodied, rich and spicy with impressive concentration of fruit."

#### Food Pairing:

Mediterranean cuisine, charcuterie, grilled red meats

#### Press Review:

Soon to come