

## Domaine Lou Devet

### Tradition



<b>VINTAGE</b>	<b>2021</b>
<b>REGION</b>	<b>Rhône Valley</b>
<b>APPELLATION</b>	<b>Châteauneuf du Pape</b>
<b>VARIETAL</b>	80% Grenache 15% Syrah 5% Mourvèdre
<b>ALCOHOL</b>	14.50 %
<b>TERROIR</b>	Pebbles, sand & red-clay
<b>INFO</b>	22 Ha (54 acres) total vineyard, 8 Ha. (20 acres) on Châteauneuf du Pape  Harvesting by hand and intense fruit selection. Traditional fermentation at 26C for 4-5 weeks. 12 months aging in French Oak barriques.  Bottled February 2023  <b>450 cases total production</b>  <b>HEV 3, farm certified having High Environmental Value - 1st year ORGANIC Conversion</b>

#### About the Estate:

Domaine Lou Dévet is a family winery 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.

The **Châteauneuf du Pape "Tradition"** comes from the South-West of the appellation, on "galets roulés" pebbles, with sandy red clay subsoils.

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. 2021 is the 1st year of Organic Conversion, then **Certified from 2024 vintage.**

#### Tasting Notes:

Soon to come

#### Food Pairing:

Grilled meats, rich stews, braised lamb

#### Press Review:

Soon to come