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# **Domaine Lou Devet**

Julia



VINTAGE	2020
REGION	Rhône Valley
APPELLATION	Côte du Rhône Rouge
VARIETAL	98% Syrah 2% Grenache
ALCOHOL	14%
TERROIR	Sandy with "galets roulés" pebbles
INFO	22 Ha (54.36 acres) total vineyard, 7.5 Ha. (18.5 acres) for Cotes du Rhône
	Destemming and crushing, followed by 3 to 4 weeks of fermentation at 26C.
	370 cases total production
	<b>HEV 3</b> , farm certified having High Envi- ronmental Value

## About the Estate:

Domaine Lou Dévet is a family vinery for more than 6 generations. While the TORT family worked with the cooperative 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, southeast 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: OLIVE - BLACKBERRY - LAVENDER

Another Lou Devet distinctive wine and experience, and maybe the wine the most immediately breaking a craving for Mediterranean food!

Freshness of the mistral to start, and so delicious nose of olive oil and tapenade with soft spices and lavender notes. Juicy and so elegant palate with soft spices and lenght.

### Food Pairing:

Mediterranean Mezze, Roast Lamb Gyro

### Press Review:

"A rock-solid effort offering up loads of ripe black cherry and mulberry-like fruits as well as medium-bodied richness, a round, layered mouthfeel, ample peppery garrigue and spicy notes, and soft, nicely integrated tannins." Jeb Dunnuck (Tasted 10/30/2023)