

Domaine Lou Devet

Terre Saint-Pierre



VINTAGE	2022
REGION	Southern Rhône
APPELLATION	IGP Méditerranée
VARIETAL	100% Merlot
ALCOHOL	14.50 %
TERROIR	Grey Clay
INFO	22 Ha (54.36 acres) total vineyard, 4 Ha. (10 acres) for IGP Méditerranée Destemming and crushing, followed by 3 to 4 weeks of fermentation at 26C. Bottled February 2023 250 cases total production HEV 3, farm certified having High Environmental Value - 2nd year ORGANIC Conversion

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 split between the Châteauneuf-du-Pape appellation (red and white), Côtes du Rhône Villages, Côtes du Rhône, and 4 hectares of IGP Wines.

Sandra and Jean-Marc practice their viticulture with great respect for the environment, with the constant goal of nurturing and expressing their soils. 2022 is the 2nd year of Organic Conversion for the Domaine, then **Certified Organic from 2024 vintage.**

Terre Stain-Pierre is a limited production from a terroir of "Argile Grise", or grey clay. The ideal terroir to make 100% Merlot wine in the Rhone, bottled as IGP Méditerranée. **Only 250 cases produced!**

Tasting Notes: JUICY - CASSIS - LICORICE

Juicy with fresh and stewed fruits, licorice and minty hints. Generous and warm, fleshy palate, silky length ending on soft spices and cassis. Not a ton of cases production, but tons of pleasure and charm.

Food Pairing:

Charcuterie, Gourmet Burgers

Press Review:

"A juicy, medium-bodied, elegant style as well as vibrant, exotic aromatics of red and black cherries and minty, floral, and herbal nuances. It's well made, easy-going, and would be a perfect picnic wine." *Jeb Dunnuck (Tasted 10/30/2023)*