

## Domaine Lou Devet

### Céleste



<b>VINTAGE</b>	<b>2021</b>
<b>REGION</b>	<b>Rhône Valley</b>
<b>APPELLATION</b>	<b>Côte du Rhône Blanc</b>
<b>VARIETAL</b>	90% Grenache Blanc 10% Clairette Blanche
<b>ALCOHOL</b>	12.00 %
<b>TERROIR</b>	Sandy with pebbles "galets roulés"
<b>INFO</b>	22 Ha (54.36 acres) total vineyard, 7.5 Ha. (18.5 acres) for Cotes du Rhone  Low temperature fermentation at 15-17 Celsius to preserve freshness.  <b>230 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.

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 Organic from 2024 vintage.**

**Tasting Notes:** ZESTY - AROMATIC - VIBRANT  
Forget about over-rich and heavy white Cotes du Rhone, be ready to feel the Méditerranée in your glass. Charming aromatics of white flowers, marjoram and stone fruits. Zesty and fresh palate of ripe peach, citrus and stony minerals, so balanced and long!

**Food Pairing:**  
Grilled Bronzino, fresh summer corn and basil salad

**Press Review:**  
"The 2021 Côtes Du Rhône Celeste Blanc offers a light gold hue to go with upfront aromatics of white peach, ripe lemon zest, and honeyed flowers. It's pure, medium-bodied, has nicely integrated acidity, and outstanding length. It's another fresh, vibrant, yet textured 2021 white from the Rhône valley that has loads to love." **90 Points Jeb Dunnuck (Tasted 10/30/2023)**