

# LE **MAZET** CÔTES-DU-RHÔNE

2022

**2022 VINTAGE:** A seductive and promising vintage!

2022 is an exceptional vintage for many reasons: firstly, because of the exceptionally early, hot and dry spring and summer with only 96 mm of rain from January to August. This rainfall deficit during the vegetative period can be compared to 2003 vintage. Exceptional also because of the storm episode (composed with hail) on 14th August. Hopefully, Clos du Caillou vineyard was almost not impacted with hail. Exceptional also because of the incredible capacity of resistance of the vines facing these extreme weather conditions (maybe our biodynamic practices helped).

After the rain on 14th August, the mistral wind blew and saved the sanitary state of the grapes that were finally harvested at peak ripeness.

We can say that 2022 is a complex and surprising vintage: particular attention was needed to take good decisions of picking at the right moment.

Despite a warm year, the wines are very balanced, show beautiful colors with great concentration. 2022 vintage reminds us the balance and depth of 2015 vintage, promising a high ageing potential.

## **VINIFICATION:**

Hand-picking with sorting in the vineyard and then in cellar.

De-stemming (100%) and vinification in concrete tanks with wild yeasts. Manual punch-down and delestages are made during all the grape maceration.

AGEING: In truncated oak vats for 14 months.

#### **WINEMAKER TASTING NOTES:**

This wine has an intense pretty cherry color with purple reflects.

The nose is very open and so elegant, with jammy black fruits and garrigues perfumes.

The palate is full, well-structured and round. We find blackcurrant aromas associated with cherry and dark fruits aromas, then licorice and violet flowers notes. The finish is velvety and impressively long. Le Mazet is full-bodied, expansive but with a lot elegance.

This wine has a beautiful balance and perfectly illustrates the Syrah on pebbles soils expression, giving to this wine a Provencal expression.

# **FOOD AND WINE PAIRING:**

Provencal Caillette
Candied porc from the Mont Ventoux, vegetables from Provence
Tomme cheese, home-made bread
Dark chocolate and pear cake





16-17°c



VINES YEARS AVERAGE:

LE MAZET

60 years old

#### **BLEND**:

60 % Syrah 40 % Grenache

## YIELD:

30 hl/ha

# **SOILS CARACTERISTICS:**

Calcareous-clay soils and round pebbles.

JEB DUNNUCK (90-92) /100
"Le Mazet is a bigger, richer wine that brings serious blackberry and smoky herb notes in a full-bodied, concentrated, mouth-filling style."

eRobertParker com (90-92) /100

"It looks to be another bargain offering from this resurgent estate."