

# DOMAINE DE PANISSE

## LE MAZET CÔTES-DU-RHÔNE

2024



**2024 VINTAGE:** A demanding but promising vintage

The 2024 vintage was first marked by a rainy winter, which allowed our vines to build up a satisfactory water reserve.

The succession of rain, not very intense but regular in the spring, required considerable efforts in the vineyard to combat diseases. The summer, with moderate heat, allowed our vines not to suffer from drought or heatwave, and to promote a slow maturation of our grapes.

The harvest was ultimately long and complex, punctuated by rains that led us to choose to wait sometimes several days in order to promote the optimal maturity of the raisins.

The 2024 vintage, with more confidential volumes, reveals wines that are both balanced and concentrated, with silky tannins and controlled degrees. Complexity, finesse, freshness and liveliness are the key words of this vintage, reminiscent of the style and aging potential of the 90s.

### VINIFICATION :

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

20% whole cluster fermentation, followed by co-fermentation of Syrah and Grenache in concrete tanks using indigenous yeasts. Manual punch-downs and pump-overs are performed throughout the 27-day maceration period. Harvest begins September 3<sup>rd</sup>.

**AGEING :** In truncated oak vats and in foudres for 14 months.

### WINEMAKER TASTING NOTES :

This wine has a ruby color with violet highlights.

The nose is expressive, with aromas of black fruit and spices: black pepper, savory, and licorice.

The palate is generous, revealing flavors of blackcurrant and Morello cherry, licorice stick, and dried flowers. Spices, combined with a smoky note, enrich the aromatic profile.

It is a wine that is both luscious and structured, marked by a beautiful density.

### FOOD AND WINE PAIRINGS:

Milk-fed lamb leg with Oriental spices

Pieds paquets

Pan con tomate with pata negra ham and grilled red mullet

Banon cheese

Chocolate macarons



### VINES YEARS AVERAGE :

60 years old

### BLEND :

60 % Syrah

40 % Grenache

### YIELD :

26 hl/ha

### SOILS CHARACTERISTICS :

Clay-limestone soils and rolled pebbles, located on the border of Plan de Dieu, in the place called "Le Parc".



2026-2036



16-17°C