

John Livingstone-Learmonth

The Cradle of The Rhône

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80-85% Grenache, 10-13% Syrah, 7-10% Mourvèdre from lime, clay-limestone soils, whole bunch 3-4 week concrete vat vinification, may yeast the first vat, pumping overs, part vat emptying/refillings below 1060 gravity, then light pumping overs, max temperature 30°C, vat raised 6 months, then aged 70% concrete vat, 30% 2-year 600-litre oak casks & large barrel 10 months (before early 2010s was 50% concrete vat, 50% 60-70 hl large barrels, until 2003 100% large barrels), then all the wine concrete vat raised 6 months, unfinned, unfiltered, 20-30,000 b

2015 ★ ★ ★ ★