

PANICAUT



CÔTES-DU-RHÔNE VILLAGES. PLAN DE DIEU

2025



Panicaut means 'sea holly' in French, a plant that thrives in extreme, tough conditions, growing in gravel-like soils with plenty of sun exposure, conditions that are very similar to the terroir of the Southern Rhône. These plants are grown among the vines to enhance the biodiversity of the soil.

Founded in 1926, our winegrowers have put their heart and soul into their wines. The winery is located in Sérignan-du-Comtat, a small medieval village in Vaucluse. Located in the cradle of the Southern Rhône, the terroir is limestone covered with alluvium.

Plan de Dieu, or 'God's Plan', got its name from the forest that used to cover the land hundreds of years ago. The forest was filled with bandits, and it was believed that to cross the forest safely, one had to say a prayer to God.

The warm Mediterranean climate, with its long, hot, dry summers, creates the perfect ripening conditions for the fruit. The Mistral, while sometimes violent in nature, ensures that the vineyards are well ventilated, never damp or humid, keeping the vines from developing fungal diseases, which dramatically reduces the need to treat the vines. Because of the dry climate, natural cultivation is possible with minimal human intervention. This allows the vines to produce fruit that is a true expression of their terroir.

After manual harvesting, the destemmed grapes are placed in tanks for an 18–20-day maceration under controlled temperatures in cement and stainless-steel tanks. After maceration, the wines are aged for 10–14 months in cement tanks. Each variety is vinified separately, with the final blend only confirmed after vinification.

This wine is a blend of Grenache and Mourvèdre. With concentrated notes of red fruit, spice, and grippy tannins, this wine has a sumptuous richness that maintains its balance.

The 2025 harvest benefited from favorable summer conditions, with warmer temperatures in August followed by rainfall and the drying influence of the Mistral wind. The resulting fruit, harvested by hand, was high quality, producing wines that are fresh, aromatic, and beautifully balanced.



Vineyard & Winemaking Details

APPELLATION	Côtes-du-Rhône Villages AOP. Plan de Dieu
VINEYARD	From the villages of Sérignan du Comtat, Camaret sur Aigues, Travaillan and Violès. Total of 55 ha
VARIETALS	60% Grenache, 40% Mourvèdre
ALCOHOL	13%
VINE AGE	Average 40 years
HARVEST DATES	September 1, 2025
BARREL AGING	Maceration at a controlled temperature in cement and stainless-steel tanks. Then follows 10–14 months of aging in cement tanks.
ELEVATION	80–220m. Average 110m



RIBOLI FAMILY WINES

RIBOLIWINES.COM

For more information, please contact
your local sales representative