

Panicaut

CÔTES DU RHÔNE



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The medieval legend says that this plateau, then populated by forests and scrubland, was a place so bad and infested with bandits that it was good to hand over one's soul to the Lord before venturing there. Today, and for the happiness of all, the vine has replaced the majority of the low-growing vegetation, but the pretty name of Plan de Dieu has remained that of the appellation. 1087 hectares are in production, producing only red wines. They are spread over 4 small villages, Camaret-sur-Aigues, Jonquières, Travaillan and Violès, in the department of Vaucluse. The average altitude is 110 m - 360 ft.

Since 1926, our winegrowers have been the soul of our wine. Located in Sérignan-du-Comtat, a small medieval village in Vaucluse, our cooperative cellar specializes in the production and sale of wines. As the cradle of the Rhône, nourished by the sun and the wind, our terroir is made up of vines growing on soils of limestone origin covered with alluvium.

We use reasoned agriculture, without the use of systemic agents. The dry and very windy climate allows the most natural cultivation possible and the minimum of intervention. The very good sanitary state of the vine is naturally favored by the climate. To a greater extent, our thinking is going towards an even more active protection of the whole environment and the ecosystem where we work our vines (Water, Carbon, Wildlife, Human and Social contexts).



Panicaut – Cotes du Rhône Villages- Plan de Dieu

Main Data and Levels: Alc. 13.0% by Vol. – Free SO₂. 32mg/l - PH. 3.73

Soils: Bed of red clay and a multitude of large rolled pebbles that sink into the ground up to ten meters deep. Soil and subsoil offer a good hydric response to the vine. The good drainage, in case of heavy rains, and water retention, during the drought, regulate the contributions. And gives to this landscape a false impression of dry land, overheated by the sun. The men suffer there more than the vine.

Climate: Warm Mediterranean climate with long hot and dry Summers. The Mistral, often violent but which ensures that the vineyards are never damp or humid, conditions which preserve the vines from the usual fungal diseases, dramatically reducing the need to treat.

Grape Varieties: Grenache 60% - Mourvèdre 40%

Vineyard Area: 55 Ha

Yields: 35 Hl/Ha

Winemaking: After manual harvesting, the destemmed grapes are vatted for a 18-20-days maceration at a controlled temperature in cement and stainless-steel tanks. Then follows a 10-14 months of ageing in cement tanks. Human interventions are kept to a minimum. Each variety is vinified apart, with the final blend only confirmed after vinification.

Tasting Notes: This wine is revealed in a deep color with purplish reflections. Its intense nose exudes notes of fresh fruit, ripe fruit such as stone fruit, smoke, tobacco leaf, coffee and jam. All in volume, the mouth is rich in remarkably silky tannins. The finish is very persistent, giving the impression of biting into very ripe fruit. This dense and rich wine, pleasing today, promises a bright future.



Panicaut Blanc – Cotes du Rhône- **ORGANIC**

Main Data and Levels: Alc. 13.0% by Vol. – Free SO₂. 32mg/l - PH. 3.73

Soils: Bed of red clay and a multitude of large rolled pebbles that sink into the ground up to ten meters deep. Soil and subsoil offer a good hydric response to the vine. The good drainage, in case of heavy rains, and water retention, during the drought, regulate the contributions. And gives to this landscape a false impression of dry land, overheated by the sun. The men suffer there more than the vine.

Climate: Warm Mediterranean climate with long hot and dry Summers. The Mistral, often violent but which ensures that the vineyards are never damp or humid, conditions which preserve the vines from the usual fungal diseases, dramatically reducing the need to treat.

Grape Varieties: Grenache Blanc 65%, Marsanne 25%, 10% Viognier

Vineyard Area: 77 Ha

Yields: 40 Hl/Ha

Vineyard: Reasoned agriculture, without the use of systemic agents. The dry and very windy climate allows the most natural cultivation possible and the minimum of intervention. The very good sanitary state of the vine is naturally favored by the climate. To a greater extent, our thinking is going towards an even more active protection of the whole environment and the ecosystem where we work our vines (Water, Carbon, Wildlife, Human and Social contexts).

Winemaking: After manual harvesting early in the morning, the grapes are crushed and directly pressed by pneumatic pressing, and then cold settled. The alcoholic fermentation is carried out in stainless steel tanks at low temperature (16°). Each variety is vinified apart, with the final blend only confirmed after vinification. The bottling is early enough to privilege all the freshness of this wine.



RIBOLI FAMILY WINES

PROPRIETARY & CONFIDENTIAL | INTENDED SOLELY FOR USE OF ADDRESSED RECIPIENT AND MAY NOT BE REPURPOSED OR REUSED