



# Domaine de la Berthete, Côtes du Rhône Rouge, Southern Rhône, France, 2023

## Producer Profile

From the Middle Ages, vines have been grown on the Plaine du Plan de Dieu in the heart of the Southern Rhône. Back then you were taking your life in your hands crossing the plain as bandits freely roamed the land. This perhaps gave rise to the plain's name as whether you lived or died was up to God's plan.

Pascal Maillet's original plan, having studied computer sciences, had nothing to do with wine, but almost overnight this changed. In 1993, Pascal and his wife, Marie-Pierre, bought this family domaine. They now work the stone ridden, clay-limestone soils of the plain to create wonderful vigorous wines in a traditional style from 35 year old vines. Full of garrigue notes with sweet black fruit and nuances of spice, these wines are some of the best hand crafted offerings in the Southern Rhône. God's plan can indeed be mysterious.

## Viticulture

In the central valley of the southern Rhône heartland sits the family-owned Domaine de la Berthète. Close to fifty hectares of vineyards are cultivated according to eco-friendly principles on classic 'argilo-calcaire' terroir.

## Winemaking

Total destemming of the grapes with a traditional vinification, and maceration for 10 to 12 days at a controlled temperature.

## Tasting Note

Ripe aromas of sweet-ripe fruit overlaid with an intriguing nuance of spice mingled with the warmth of sunny summers; round, smooth flavours layered with a fresh streak follow with some depth leading to a friendly and satisfying finish.

## Food Matching

Sirloin strip roast, stir fried pork.



Product code: 1686

## Technical Details

### Varieties:

Grenache Noir 50%  
Syrah 30%  
Others 20%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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