



Cuvée Classique

The Philosophy

More than any complex winemaking philosophy, René-Emmanuel wines are a reflection of the vineyards they come from. Start with hillside vineyards laden with stones (galets), apply no irrigation or sprays, limit yields with a mid-summer green harvest, and pick the grapes at optimal maturity. Winemaking is done with minimal handling of the wines so as to preserve the purity of the grapes. The Cuvée Classique is fermented in the traditional manner, and no oak is used so that the character of the grapes can shine through.

The Details

Vintage:	2000
Appellation:	Cotes du Rhone (Rouge)
Varietal Composition:	50% Grenache, 50% Syrah
Vineyard Locations:	Valreas, Enclave des Papes, Département de Vaucluse (Village-District-Department)
Avg. Vineyard Elev.:	1,380 feet
Avg. Age of Vines:	22 years
Harvest Method:	Hand-harvested
Oak Regimen:	None
Alcohol:	13.0%
pH:	3.4
Total Case Production:	800 cases

Tasting Notes/Food Pairing Suggestions

Enticing aromas of red and black currants and a wonderful medium-ruby color. The unfolding layers of luscious red and black fruits are striking, and the wine has a long finish with a hint of nutmeg. With its bold fruit, medium weight, and moderate tannins, this wine will serve well both the casual cocktail drinker as well as the gourmet wine and food crowd.

About the Name/Label

It is named after the grapegrowing/winemaking team of René Ours and Emmanuel Bouchard. The lavender image is integral to both their lives—wild lavender growing between René’s vineyards, and cultivated lavender that Emmanuel’s mother Nancy tends and harvests behind their home for making fine oils and perfumes. “Cuvée Classique” denotes the traditional local practice of not using any oak barrels in order for the flavors of the terroir to show their full expression.