



WINE TECH SHEET

2022 Éphémère, Les Vignerons d'Estézargues, Côtes du Rhône, France

Producer in a nutshell: Les Vignerons d'Estézargues is a co-operative in the small town of Estézargues located to the south and west of Avignon, created in 1965. The ten different growers in this co-op began to vinify their wine separately in 1995 and make single cuvées from their best plots. On the heels of the single cuvée project, Les Vignerons d'Estézargues began to practise natural winemaking – possibly one of the only co-ops in the world to do so – and started converting the vineyard to organic in 2008. They use no cultured yeasts, no filtering, no fining and no enzymes during vinification or ageing and only add a small amount of SO₂ at bottling.

Location: the village of Estézargues, Rhone Valley, Southern France



Variety: 50% grenache blanc, 25% roussanne, 25% viognier

How are the grapes grown?

¾ is certified organics, the rest converting / sustainable

Organic/biodynamic/vegan: ¾ is certified organics, the rest converting / sustainable, unfiltered

How is the wine made? Cépages covinifiés à basse température (16°C);

no external yeast and no enzymes during the winemaking process. Direct pressing and the wine is aged in a concrete tank for 6 months. No fining or filtration. Minimum SO₂ at bottling.

ABV: 13.5 %

Notes: Pale straw in the glass with shimmering silver highlights. Scents of pear & mellowing yellow apple dominate the nose & are followed by a note of hay & white flowers. The palate is clean & supple with intense flavours of stone fruit & some tropical fruit flavours as well.

Food Pairing: Works beautifully by itself or with chicken, rabbit, & grilled fish dishes.

To serve: 10-12C. White wine/Universal glass.

GENERAL INFORMATION:

Introduce us to Les Vignerons d'Estézargues:

The co-op cellar was established in 1965 in a small village just 20 mins from the city of Avignon

As early as the 1980s, the members led by talented vigneron Jean-Francois Nicq embarked on the path of making quality wines without additives

Nowadays, Estézargues is one of the rare cooperatives of this size (if not the only one) whose growers are nearly all certified organic and make wines without any additions, save for the occasional sulphur at bottling

Together with their big focus on vinifying many terroirs separately to let them fully shine through (another thing uncommon for co-ops), this brings out wines with an incredible value for money

Nowadays, cooperative cellar of 12 local growers, led by Armelle Rouault. With the arrival of Armelle Rouault (CEO & winemaker) and Anna Tyack (Sales Director) at the helm of the cooperative in early 2021, we're happy to count Estézargues among the pleasantly growing number of female-led wineries in our book!

What does sustainability mean to you?

Take breastfeeding, for example: it went out of fashion for a while in favour of formula, but now society has once again accepted the old truth that nature has all the resources. And I love to see the wine world going back to this balance as well.

What steps are you taking to be more sustainable in your vineyard and winery?

Fully finishing the conversion towards organic—three quarters of our surface is already certified, and the rest is on the path as well, The village of Estézargues is located on a sun-drenched windy plateau, quite a bliss for organic viticulture: As we say here in the South, the mistral is better than one [anti-disease] treatment.