SM 2ND EDITION CÔTES DU RHÔNE



BLEND

SM allies the best of Northern and Southern Rhone blend in an unreverencious but outstanding blend of :

S - Septentrional : 50% Old vines of Syrah (60 years) from Northern Rhône Valley - 2015 vintage.

M - Méridional : 50% of Grenache (more than 80 years) from Southern Rhône Valley - 2016 vintage.

TERROIR

Syrah originating from 9 parcels on different characteristics terroirs of Northern Rhone (Granit, Loess, Sandy soils) Grenache coming from 15 parcels of various terroirs (peebles, gravels, sands, urgonians).

All parcels have been choose further mineral salts analysis and for the outstanding concentration they offer. For even more complexity, this blend allies several vintages.

WINE MAKING

Hand harvesting, destemming and sorting on the plot. Ageing of the Grenache in concrete tanks to preserve the fruit purity.

AGEING POTENTIAL 15 years

SERVICE 15-16°C

FOOD PAIRING

Simply Grilled T-Bone served with Rosemary potatoes - Pork with tapenade noire (Black olives purée).

93 Parker

A blend of 50% Syrah from the Northern Rhône with 50% Grenache from the Southern Rhône, the NV Vin de France SM Second

Edition is a fascinating wine, combining smoky, peppery, herbal notes with ripe black cherries. Full-bodied, plush and velvety, Vignon allows that it's "more 2016 than 2015" in style, but no matter how you characterize it, it's a lovely, complex wine for drinking over the next 6-7 years

94 Jeb Dunnuck

A blend of the 2015 and 2016 vintages, the NV Côtes du Rhône S M checks in as the same equal parts Grenache and Syrah raised in tank

and barrel. A huge nose of cassis, ground black pepper, garrigue, and olive tapenade gives way to a ripe, rounded, medium to full-bodied effort that has good acidity, building tannin, a seamless, light texture, and a great finish. It's a singular wine that has a big kiss of Northern Rhône Syrah with a touch of the rounded, sexy, opulent style of the south. It's going to drink nicely for a decade.