



RHONE VALLEY - REGION -



Now a content pensioner, Christian Voeux left his post at Château La Nerthe in Châteauneuf-du-Pape to devote himself to his vines in Séguret

SEGURET

DOMAINE DE L'AMAUVE, PRECISION WORK

If you look for Christian Voeux at the end of August, there is every likelihood you will find him in his vineyard, secateurs in hand. "I am always the first to harvest in Séguret", says the content pensioner cheerfully. Now working full time on his Domaine de l'Amauve, nestled amidst the foothills of the Dentelles de Montmirail, the former winemaker focuses on crafting his nine wines and their very different profiles with freshness as their common trait. "I am very precise about harvest dates so as to preserve natural acidity and the fruitiness of the grapes", he explains. "It gives you a very worthwhile, balanced basis".

Forget about heady wines with 15% plus alcohol. Christian Voeux's rosés come in at under 13%, his whites at between 13 and 15% and his reds never go over 15%. "This also stems from terroir effect", he explains. "Our soils are both limestone - which adds minerality to the wines - and have lots of clay too, allowing the vines to retain an abundant supply of water. This promotes acidity and freshness". The wines display an aromatic profile that is



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"not that common for the region", lifted by a freshness that gives them elegance. The 2018 Les Mérellies label is the finest example of this. Behind its deep garnet hue, it reveals an expressive nose marrying violets, black berry fruits, liquorice, spice and a lick of garrigue. The palate is harmonious with a velvety texture and the style is robust, virile and ripe. Though still a tad shy, the wine conceals its powerfulness and reveals a finely chiselled style.

Both tannic and mineral, fresh and expressive, Domaine de l'Amauve's wines are designed for cellaring. Certified organic since the 2020 vintage, they have attracted a following among wine enthusiasts around the world. Eighty percent of the wines are sold in export markets, from the United States to China, via Canada, Northern Europe and the United Kingdom.



Whilst Syrah is the predominant variety in the northern Rhone Valley, Grenache noir reigns supreme in the South, where it can be fermented alone or in blends, depending on the appellations