



Domaine de la Mordorée

2020

CLOSER TO LIVING NATURE

The year 2020, a vintage without respite. The winter was fairly mild and followed by some extreme weather throughout our vineyards. We had frost on 25 March, hail on 29 May and a serious threat of mildew over the spring, which was then followed by a hot and dry summer. This necessitated a great deal of work in the vineyards and caused us a lot of concern too.

Despite these considerable challenges, our wines responded particularly well. Our production is the result of painstaking work that required great care and patience and was carried out by hand throughout our 60 hectares of vineyards.

As a result of our manual picking and rigorous sorting, we harvested some very fine grapes from 24 August onwards. The health of these grapes was outstanding and we picked each grape berry at perfect maturity. We were therefore able to reap the full benefits of our biodynamic practices.

Due to the introduction of biodynamic principles by Francis and Christophe Delorme since the creation of the estate, we are now able to comply with these specifications in our vineyards. Thanks to our commitment to organic growing (we were certified 10 years ago) and our adoption of biodynamic methods, we are today delighted to inform you that all the grapes from our vineyards are now certified biodynamic by DEMETER.

We firmly believe that the particular requirements of our new specifications enable us to create more living soils, protect microbial life and preserve biodiversity. All this will allow us to achieve the finest expression of the winegrowing *terroir*, the true foundation of our AOCs. Today, our goal is to be able to offer all our wines with DEMETER biodynamic certification. Our red wines have been produced using these methods for many years. For the rosés and whites, we will be moving forward in stages in order to achieve the best balance.

Our vinification work went well, the 2020 vintage is extremely fine, consistently elegant and shows more of a mineral character. The aromatic complexity in all three colours is remarkable. The rosés and whites possess floral and fruity notes that give way to a lovely tension on the palate. The red wines boast great aromatic intensity along with incredibly delicate tannins. Our wines reveal a lovely minerality which makes them unbelievably long on the palate.

Over the winter 2019/2020 we were able to meet you face to face at the various shows and wine fairs. We were looking forward to receiving you as usual from the spring. However, due to COVID-19, we all suddenly found ourselves in a climate of uncertainty and enforced change. Faced with this unprecedented situation, we had to adapt in order to meet your needs as best we could (with free deliveries, promotions,...).

We thank you for your continued support during this difficult time.

From the month of May, we had the pleasure of seeing you once again in our cellar. What's more, the holidaymakers who had booked a stay at Villa d'Ambre over the summer could enjoy it to the full, and we were able to host gastronomic tastings in the cellar or at the Villa d'Ambre itself. As the Independent Wine Producers' fairs and other events have been cancelled, we remain at your disposal and ready to take your new orders by e-mail or telephone.

The 2019 vintage enabled us to produce, for the first time, an outstanding TAVEL *La Plume du Peintre*. This is a single-vineyard wine with one year's ageing.

From the moment the bottle is opened, you will be smitten by its delicate colour. Then, on the nose and palate, you will be captivated by its intense notes of red fruit and its exceptional length. Presented in an original box, it is the perfect expression of a gastronomic Tavel, which will well pair with your most delicate dishes.

This year, our first DEMETER certified Côtes-du-Rhône and Vin de France red wines appear on the order form/price list.

On this price list, you will also find the last remaining bottles of the LIRAC *La Plume du Peintre* white 2017. A blend of Roussanne, Marsanne and Viognier, this rare wine releases captivating white flower and white fruit aromas and shows a lovely minerality. It is now at its finest expression.

We have decided to continue ageing the Lirac and Châteauneuf du Pape 2019 vintage wines for the time being in order to bring you this great vintage, which requires an ageing process commensurate with its concentration, when it is at its very best.

Our Lirac and Châteauneuf du Pape 2018 wines are available and have been widely acclaimed by various wine critics (see: press review).

We look forward to seeing you again at the estate very soon.

In the meantime, do please care of yourself and your loved ones.

We wish you a Merry Christmas and a Happy New Year.

Madeleine & Ambre Delorme

For the love of the earth...

DEMETER Biodynamic Vineyards – Certified Organic Wines – HEV (High Environmental Value) vineyards

DELORME - PROPRIÉTAIRES – RÉCOLTANTS

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