

# ILLICO 2021

**AB INITIO**  
«NIHIL FIT SINE CAUSA»

The wine for friends — juicy, fresh, fruity.

A red counterpart of my whites aged in concrete tank — wines you're happy to open when in good company, without much thought. Crowd-pleasing with its 25% Syrah, which rounds out the mouthfeel while preserving that freshness characteristic of all my wines.

## The Vintage

A demanding vintage. The harvest was fully destemmed to avoid the vegetal character of this cooler vintage and achieve a juicy, fruity and generous wine.

## The Vine

Grenache 75%, Syrah 25%

Vallée du Rhône / Clay-limestone and gravel  
Cordon de Royat  
Ecocert / Organic  
Harvested by hand

## The Cellar

Destemming, 10 days maceration.  
Pneumatic press.  
Fermentation with native yeast only.  
Aged in underground concrete tank for 12 months.  
No fining, no filtration.

Total sulphites: 38 mg/l  
Free sulphites: 12 mg/l  
Alcohol: 14 %  
Vin de France.



## The Glass

A deep colour and seductive nose give away its Southern Rhône origins. A smooth attack of black cherry, an ample and rich palate of well-ripened dark fruits. Easy-drinking and lush with tangy tannins, with a long finish of almond and cherry stone.

## The Table

A wine of pleasure that calls for dishes of pleasure! (Guilty or not .) Serve with a generous board of artisanal charcuterie, chili con carne, black pudding, beef yakitori skewers, grilled red mullet and other grilled meats.

Serve chilled, around 16–17°C