

GOTHAM PROJECT

A BETTER GLASS OF WINE



The story of the Lavau family, with its passion for wine and its love of the terroir and the land, began in Saint-Émilion in the 19th century. It continued in Tunisia where René Lavau and his son transformed a small estate of vines and orange trees into a flourishing business which became the country's biggest wine producer. Jean-Guy Lavau (René's grandson) and his wife Anne-Marie returned to France in the 1960s and took charge of a small winemaking cellar in Sablet at the heart of the Rhone Valley. This would become the Maison LAVAU in 1965. Some 30 years later, Frédéric and Benoît Lavau have joined the team at their family winery which has since become a renowned and respected name in Rhone Valley winemaking. They have secured the future of their winemaking business and completed and enhanced their expertise by becoming creators of cuvees and producers. They have purchased several vineyards in the Rasteau, Valréas and Côtes du Rhône appellations and entered into partnership with the Château Maucoil in Châteauneuf-du-Pape.

WHO

LA COUX

WINE

CÔTES DU RHÔNE



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WHO LA COUX
WINE CÔTES DU RHÔNE

HOW WE MADE THIS WINE

The grapes (50% Grenache, 50% Syrah) are grown on 10–60 year old cane-trained vines in porous and soft limestone soil that vine roots can easily penetrate, which allows for good drainage and works best for grapes with high acidity levels like Grenache and Syrah. The wine is fermented for 30 day in stainless steel with malolactic fermentation, then aged in stainless steel to retain the freshness of the wine.

OUR TASTING NOTE

The vineyard for the La Coux Côtes du Rhône is situated at the heart of the Enclave des Papes, south of the village of Valréas. The special characteristics of its latitude and altitude give it unique climate conditions, perfect for creating structured and complex wines with magnificent freshness. The 82 hectares of this estate encompass different sectors of the village of Valréas at different altitudes and varied clay-chalk or sandy soil types. The Grenache and Syrah grow in plots as high as 320 meters above sea level and therefore benefit from a cooler climate. The temperature variation between day and night allow the grapes to ripen slowly, which plays a key role in the development of good tannins. The vines are south- and west-facing, so they are also bathed in the rays of the setting sun. The vines are cultivated according to the principles of sustainable agriculture. The wine is a blend of 50% Grenache and 50% Syrah fermented and aged in stainless steel. This wine teems with a diverse array of fruits: mulberries, black plums, blueberries and black cherries that mesh with forest floor notes. This full-bodied, deeply flavorful and highly drinkable wine is deftly balanced with gentle, accommodating tannins and a discreet, almost undercover, acidity.

