

2021 Les Freres Latour

Clos de l'Olivier | AOC Côtes Du Rhône

Les Frères Latour is a 100% Syrah from Domaine de l'Espigouette, a fourth-generation family estate in Violès in the Southern Rhône. Named for the Latour brothers — Julien and Emilien, who now run the estate alongside their father Bernard — this is a single-varietal expression from one of the region's most consistent family producers.

THE VINTAGE

2021 was a challenging but ultimately rewarding vintage across the Southern Rhône. Spring frosts cut yields, followed by a cool, wet summer that slowed ripening. The harvest was later than normal. For Syrah — a variety that favors finesse over power — the conditions proved well-suited. The resulting wines are fresher and more restrained than the powerful 2019 and 2020 vintages, with lower alcohol, bright acidity, and a focus on elegance.

TERROIR

Located in Violès in the Southern Rhône, the clay-limestone soils of Domaine de l'Espigouette's Côtes du Rhône parcels lend elegance, finesse, and depth to Les Frères Latour. Vines average 45 years of age, producing naturally concentrated, well-balanced fruit. The dry, windy climate shaped by the Mistral limits disease pressure and reduces the need for intervention in the vineyard.

WINEMAKING

Grapes are farmed sustainably with minimal intervention, carefully worked through the season and sorted at harvest. Fermentation takes place with indigenous yeasts in temperature-controlled vats with pumping over for 15 days, with transfers handled under inert gas to protect freshness. The wine ages 10 months in concrete tank before bottling.

TASTING NOTES

A deep red with aromas of spice and red fruit. On the palate, fruity and digestible with nuances of licorice, menthol, and violet. Very fine, round tannins and a persistent finish. Decanting 30 minutes before serving is recommended.

FOOD PAIRING

Grilled lamb, herb-roasted chicken, beef stew, hard cheeses, charcuterie



serving temp
60-64°F

varietals 100% Syrah

farming Sustainable

alcohol 14%

residual sugar <0.3 g/L

acidity 3.12 g/L

SO₂ FREE <7 mg/L, Total = <10 mg/L

fermentation Indigenous yeast
15 days of pump-over

aging 10 months in concrete tanks