



## APPELLATION

Côte du Rhône Villages Rasteau

## PRESENTATION AND TERROIR

Selection from a few old vines, certain of which are between 60 and 90 years of age, from the best Rasteau vineyards, set in clay-limestone soils covered with cobbles and swept by the Mistral wind.

## GRAPE VARIETIES

Grenache (60%), to provide the structure around which the wine will develop, Mourvèdre (30%) for bouquet, and Syrah (10%), for the robe. The percentages of different varieties used may vary depending on the year.

## VINIFICATION AND AGEING

Hand-picking from the centre of the vine trunk allows a careful selection of grapes. After passing through the stalk separator, the grapes are placed in vats in which temperature is carefully controlled during the several weeks of fermentation. Turbo and manual pigeage are used for pumping over. Micro-oxygenation is used when necessary. Next,  $\frac{3}{4}$  of the wine is stored in vats and  $\frac{1}{4}$  is matured in oak barrels. The use of barrels and vats allows the wines to continue rounding-off their tannins

## TASTING

This intense ruby wine is full-bodied and structured; boasting ripe fruit and liquorice aromas, in the mouth the wine develops a bouquet of spices and “garrigue”.

This wine goes well with everyday dishes but is, above all, the logical companion for truffles with which it shares several aromas and the same environment. It can also be served with strong red meats and peppery foods, terrines, cheese etc. ...

May be kept for up to 10 years in a wine cellar.  
Serve between 15 and 18°C.

