



RASTEAU

AOC Rasteau

This cuvée is a blend of two varietals, grenache (80%) and mourvèdre (20%), grown on typical Rasteau terroir, on a southeast-facing plot bathed in morning sunlight. The vines are planted in a clay-limestone soil untouched by artificial fertilizers or weed killers.

The yields, 35 hectoliters per hectare, are managed by short-pruning, and at harvest time the grapes are handpicked and carefully sorted.

The grapes are then destemmed and transferred, uncrushed, into the vats. The alcoholic fermentation takes place slowly thanks to the yeast naturally present in the grapes. Pumping-over is performed every 4 days to encourage infusion rather than extraction. The vatting in concrete vat lasts 28 days, at a temperature of not more than 25°C. The mourvèdre are vinified at the same time in a 10 years oak tank to round out the tannins. The assembled wine is finally transferred to a cement vat to mature on fine lees for 12 months.

The bouquet of this Côtes-du-Rhône Village Rasteau offers an aromatic palette of dark berries and delicate spices. The wine is silky and very smooth in the mouth with a freshness and persistence thanks to an excellent acidity. The elegant and gentle tannins are very present and add good body. The ensemble is open and charming and already expresses maturity.

Winemaker's recommendations: will peak between 2 and 5 years; lay down 8-10 years; serving temperature 16°C; decanter 1 hour before tasting.

Pairings: flavoursome and generous dishes such as duck, pigeon, pheasant, or hare will bring out the best in this wine.



Organic Wine certified by Ecocert
Biodynamic vines and wine certified by Demeter

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