



Rasteau



The vineyard is located on the heights of Rasteau 300 at meters above sea level, surrounded by woods it covers a single spread of 4ha. The grapes are crushed and de-stemmed. Grenache and Syrah are fermented separately with indigenous yeasts. Fermentations at low temperatures, 2-4 rack and returns in the early stages of fermentation, pumping over and heat assisted maceration post fermentation (about 28-30 ° C). Fermentation lasts around 30 days. Racking in early winter to remove the coarsest lees, then ageing over fine lees, 50% in concrete vats, 50% in wooden vats (French Oak) during 12 to 18 months.

Varietals	Grenache 70%, Syrah 30%
Soils	The soil mixes large river rolled pebbles and brown soil rich in red clay. This plot meets all the natural conditions for great ripeness while retaining great mineral wealth.
Robe	Intense and dark ruby red
Nose	Powerful with notes of red and black fruit , mostly black cherry with notes of jam
Palate	Beautiful structure with fine, silky tanins. The attack is warm , with lenght, a lot of freshness and delicacy on final
Serve	T° 16 °C after one hour in a decanter
Potential aging	5 to 8 years
Yields	30 hl/ha - 4 ha
Alcohol	14,5°

Our Rasteau is a powerful wine, yet with very fine, fresh and fruity notes of red fruit. This cuvée has a great personality which doesn't leave anyone indifferent.