



Rasteau

Vin Doux Naturel

Cuvée Taïs



Rasteau VDN is one of the two crus VDN existing in the Rhone Valley. Located on the heights of Rasteau 300 at meters above sea level, the vineyard covers a single spread of 4ha on a plateau surrounded by woods. This exceptional Rasteau VDN is harvested by hand. The very best bunches are selected and remain on the vine to ripen until October. This late harvest is vinified in new barrels for 1 month, fortified with spirits during maceration. Maturing is in a 400 litre barrel for 18 months. The wine is lightly filtered before bottling.

Varietals	Grenache 100%
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	The robe is light bright ruby red.
Nose	The dominant aromas are of toasting and black cherry.
Palate	The mouth is full round and delicious, the fruit is crunchy and fresh.
Serve	Chilled at T° 5 to 10° C
Potential aging	10 and more years
Yields	10 hl/ha - 0,3 ha
Alcohol	16,5°

Taïs VDN Rasteau is a gem, named after of the winemaker's daughter. It is great with strong cheese, with desserts, especially chocolaty ones... Or as an after dinner drink.