



Domaine BERTHET-RAYNE



CHATEAUNEUF-DU-PAPE TRADITION ROUGE 2017



Wine made with organic grapes certified organic by Ecocert France sas FR-BIO-01

Run by our family for four generations, the estate encompasses 25 hectares mainly in appellation Châteauneuf-du-Pape.



VARIETAL COMPOSITION

65% Grenache Noir, 20% Mourvèdre, 10% Cinsault, 5% Syrah.

TERROIR

The estate is situated on the diluvium alpine soil, more specifically on the left side of the Rhone between Orange and Avignon in the renowned “terroirs” of Coudoulet and Chapouin.

Domaine Berthet-Rayne wines draw their strength and richness from stone covered clayey-chalky soils.

VINIFICATION

The vinification process benefits from the use of a modern equipment : a light pressing and destalking for certain vintages ; with fermentation carried out at automatically regulated temperatures – all give our wines a more delicate and fruity flavour and allow them to age well.

TASTING NOTES

- ✓ **Appearance** : Lively crimson colour.
- ✓ **Nose** : Concentrated notes of black cherries and raspberry.
- ✓ **Palate** : Full bodied and concentrated on the palate with rich and toasty flavours, which develop into a wine of considerable finesse and elegance.

SERVICE & CELLARING TIPS

- ✓ **Serve at** : 15-16°C and preferably decant the wine into a carafe prior to pour it.
- ✓ **Wine & Food** : Excellent on its own and with meat and venison dishes as well as well matured French and Italian cheeses.
- ✓ **Ageing** : Can be drunk when released on the market. Crafted for 7/8 year cellaring.

DOMAINE BERTHET-RAYNE

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