

A.O.P  
CÔTES DU RHÔNE VILLAGES CAIRANNE  
VIEILLES VIGNES ROUGE  
2012

**PRESENTATION:** This selection Vieilles Vignes comes from a clayey limestone terroir with stones on top that help drain the soil.  
The vines are 55 years old.  
Very representative of the estate, this selection needs a special attention for its typicity and character.

**PRODUCTION :** 100 hls are produced annually with an average yield of 35 hls per hectare.

**VARIETIES:** 60% Grenache, 20% Syrah, 20% Carignan.

**WINEMAKING :** The grapes are destemmed and fermented in a concrete tank. There is pumping over and drawing off of the juice during fermentation, which is followed by 30 days of maceration. The winemaker maintains a temperature of 28°C/82.4F during fermentation in order to produce very fine tannins. After racking off twice during winter, this wine is aged in concrete tanks until bottling.

**WINE TASTING :** The color is ruby red with crimson tints.  
The nose is very expressive: red fruit (blackberry), with spicy hints on the second nose  
The mouth is creamy, rich, with a perfect balance  
Tannins are silky and non aggressive with elegance and refinement

**AGING :** 3 to 5 Years

**TEMPERATURE :** 16-18°C / 60-64F

**TASTE WITH :** This wine is perfect for friendly dinners with deli meats, white and red meats and various cheeses.

**ORGANIC WINE CERTIFIED BY FR-BIO10.**

