

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.

