

**A.O.C CÔTES DU RHÔNE  
VILLAGES CAIRANNE  
CASTEL MIREIO  
BLANC**



Our Castel Mireio has a gorgeous straw-yellow color with golden tints. The color is clear and intense.

With a very expressive and open nose, the typical aromas of the cuvee reveal peach and white flowers (lidens and acacia). After some time in the glass, we can smell mild notes of orange blossom, hazelnut and hot brioche.

Medium bodied, the palate is fresh expressive possessing impressive purity of fruit. The same rich aromas present on the nose, carry over on the palate very harmony.

30% Roussanne,  
20% Grenache blanc,  
20% Clairette,  
10% Marsanne,  
10% Viognier,  
10% Bourboulenc

**Drinking Window:**

Drink over the next five years.  
6000 bottles are produced every year. The average yield is about 35 hl.

Grenache, Clairette, Roussanne and Viognier are fermented in barrels and aged in barrels during 6 months.

Marsanne and Bourboulenc are fermented in a stainless steel vat.

Low temperature fermentation.

**Tasting (10 to 12°) :**

To drink with a trout, scallops, rabbit or simply as a pre-dinner drink.

**Domaine André Berthet - Rayne**

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Domaine André Berthet-Rayne Cairanne



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**VIN BIO CERTIFIE PAR FR-BIO10**