

A.O.C CÔTES DU RHÔNE
VILLAGES CAIRANNE
CASTEL MIREIO
ROUGE 



Our Berthet-Rayne Castel Mireio has a beautiful deep ruby color with a dark purple tint.

With a very expressive and intense nose of black fruits, sweat spices, a hint of caramel and fruit liqueurs (raspberry and blackberry). With air, notes of menthol and scents of "garrigue" and cedar wood appear. These notes are followed by a hint of chocolate and cacao powder. The combination of these different aromas make this a very complex wine.

The palate is very juicy and fresh. The tannins are present, but soft and smooth. Although already quite charming, this wine has promising future with bottle age.



VIN BIO CERTIFIE PAR FR-BIO10

60% Grenache,
30% Syrah,
10% Mourvèdre.

Drinking Window :
To consume over the next 7
years.

A terroir of clay soils.

From a hundred year old vines.
100 hl are produced every year
and the yield is average 30 hl
per hectare

Grapes are destemmed.
Traditional fermentation in a
concrete tank.

Fermentation is done via the
délestage technique which
softens the tannins while
enhancing the fruit character.

Pumping over during
fermentation time, followed by a
maceration of 40 days. One year
in barrel.

Tasting (16 to 18°) :
Filet mignon, feathered game,
stuffed poultry or with some
fresh truffles.

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Domaine André Berthet-
Rayne Cairanne



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