

The Cairanne appellation : This is one of the newest AOC created in the Rhône Valley. The wines were previously classified as « Côtes du Rhône Villages Cairanne », but after an extended period where it was seen as amongst the most consistent « Villages » wines, it was elevated to cru status in 2016. The soils of Cairanne are predominantly of alluvial types, and the climate is Mediterranean, – dry and hot – and heavily influenced by the Mistral wind.

Appellation created in 2016 | 96 % red wine | 4% white wine | 846 hectares of vineyard | 23 020 hl/ year | 38 hl/hectare | Average yield 42hl/ hectare | 22 % of the production exported | Dry wines |

Grape varietals: Grenache 80%, Syrah 10%, Mourvèdre 5%, Carignan 5%



Terroir : Mediterranean climate, dry and high temperature. The soil is stony, sandy with clay.

Average age of vines: 60 years



Winemaking method: Long and traditional maceration. The different grape varietals are blend after the vinification.



Ageing: Ageing on lees in wooden tun (« foudres ») for 10 months. Bottle ageing for 4 months before expedition.

Yearly production: Average 14 400 bottles.

Tasting notes:

Eye : Deep red with some black tint.

Nose : Expressive nose combined with grilled aromas, black chocolate, plum and sherry.

Palate : Rond attaque which involves during the tasting. The fruit and the grilled aromas go on spicy for a long smooth and tannique taste.

Overall : This wine shines by the finesse of the bouquet which is fresh, floral (violet), and fruity (blackcurrant, blackberry). The palate shows a delicate hint of rose pepper. This wine seduces with his roundness and silky tanins. Well balanced.



Drinking window: Ready to drink/ Up to 8 years



Service temperature: 18°C

Food pairings : Perfect with red meat and cheese, or poultry.

