

**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.

