



## Porte d'Autanne, AOC Cairanne, Rouge, 2019

AOC Cairanne, Vallée du Rhône, France

'Tasty wines for tasty moments', that's what the Rhonéa signature range stands for.

### PRESENTATION

As in cooking, we carefully select terroirs and grape varieties to best express the original flavours of each appellation in a fruity, expressive style with silky tannins. Each cuvée is enjoyable from the moment it is bottled. The final blending is carried out with Chefs Disciples d'Escoffier, so that each wine is associated with the world of gastronomy from the start.

### TERROIR

Hillsides and terraces. 3 complementary soils covered with limestone gravel: white limestone clay (power), red clay (aromas) and glaciofluvial sands (roundness).

### IN THE VINEYARD

Manual harvest. Average yield less than 35 hl / ha. Average age of the vineyard: 50 years

### WINEMAKING

Manual harvest harvested at full maturity, vinified in stainless steel vats with regular punching down, pumping over, temperature control, more than 20 days of vatting.

### VARIETALS

Grenache, Carignan, Syrah

### TASTING

Intense purple color with purple hues. Nose of black and ripe cherries supported by spicy and minty notes. On the palate the balance is perfect with a freshness stimulated by the crunchiness of the fruit and the pepper under the cover of well-integrated and integrated tannins. Drink now to enjoy its fruit, it will reach its peak in 3 years and can easily mature 10 years and more depending on the quality of the vintage.

### FOOD PAIRINGS

A wine of choice to accompany duck breast, pork filet mignon, pheasant salmis, brie, camembert.

