

# NOS PARCELLAIRES

## Les Encostes, AOC Rasteau, Rouge, 2019

AOC Rasteau, Vallée du Rhône, France

« Our Parcel Selections » highlight the best Terroirs of our winegrowers: old vines, specific geology, exposure and altitudes... For each appellation, our "savoir-faire" is based on rigorous parcel selection, careful vinification and precise ageing to deliver complex wines with character.

### PRESENTATION

Old Grenache, 30-years old Syrah and Mourvèdre composed an elegant and smooth wine

### THE VINTAGE

2019 has experienced extreme weather conditions : dry & cold winter, warm spring, hot & very dry summer. Thanks to blue marls soils, the vines do not suffer from water stress. The grapes have slowly matured until the harvest in the best sanitary conditions.

### LOCATION

Average age of the vines : 40 years  
Altitude of the vineyard : 190/200m

### TERROIR

The parcels are selected on the lieu-dit "Les Encostes", on the "Terrasse du Crapon", one of the most emblematic terroir of the Appellation. The soils are made of blue marls from the Pliocen era covered by sand and colluvium.

### WINEMAKING

Date of harvest: October 2nd & 3rd, 2019  
Destemmed harvest. Traditional vinification with long maceration, partial punching down. Ageing in tanks for some months.

### VARIETALS

Grenache noir 55%, Mourvèdre 25%, Syrah 10%, Carignan 10%

Contains sulphites.

### SERVING

16-18°C.

### FOOD PAIRINGS

Marinated leg of lamb; parmesan risotto; roasted duck breast

### REVIEWS AND AWARDS

**bettane +  
desseauve**

90/100

"Tout en souplesse malgré une richesse en bouche importante, on aime son caractère épicé et son beau volume. Bravo."

Guide Bettane et Desseauve des vins de France



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