



Domaine de la Colline Bleue, AOC Rasteau, Rouge, 2023

AOC Rasteau, Vallée du Rhône, France



PRESENTATION

Property of the Girard family for 3 generations, the estate is now run by Paul, also President of the Cave de Rasteau, and his son Lucas.

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

TERROIR

The parcels selected for this cuvée have been planted the year Paul was born. The vines flourish on hills made of blue marls from the Pliocene era.

WINEMAKING

Grenache, Syrah & Cinsault are vinified separately in concrete vats. Fermentation at controlled temperatures (28-30°C). Maceration lasts around 20 days.

VARIETALS

Grenache 50%, Syrah 45%, Cinsault 5%

Contains sulphites.

SERVING

14-16°C

TASTING

A perfect example of the typicity of Rasteau: beautiful dark color; notes of spices and ripe fruit on the nose. The mouth is rich and deep with longlasting aromas of red fruits and soft tanins.



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