



AOC Vin Doux Naturel Rasteau, Vallée du Rhône, France

PRESENTATION

Rooted in the pebbled hills of the Southern Rhône Valley, the robust vines of the Rasteau vineyard, swept by the Mistral, with grapes ripened in the gentle warmth of the pebbles, produce wines that are both powerful and elegant.

TERROIR

Clay-limestone hillsides.

IN THE VINEYARD

Average Age of the Vines: 50 years and more 100% manual harvest with sorting. Yield 25hl/ha. Short goblet pruning.

WINEMAKING

This cuvée is vinified only in exceptional vintages, from very ripe old Grenache grapes in perfect health. 100% destemming. Rosé of pure bleeding, 50% of the blend is aged in barrels for 12 months before bottling.

VARIETAL

Grenache noir 100%

SERVING

11-14°C

TASTING

A delicately amber color, aromas of dried fruits and warm spices, a rich, harmonious and fresh mouth.

FOOD PAIRINGS

Mirabelle plum tarts, matured banon, foie gras, crunchy almonds.



in Doux Naturel



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