



AOP Cairanne Red

LES 2 ARBRES



Terroir

- ◆ South oriented hillsides in the so-called Estévenas, Les Douyes et Les Garrigues
- ◆ Clay and limestone soils.
- ◆ 10 ha of vines aged of 15 to 50 years.



Grapes

- ◆ 25% Grenache
- ◆ 25% Syrah
- ◆ 25% Mourvèdre
- ◆ 25% Carignan



Vinification

20-30 days vatting in stainless steel tanks. Single grape vinification. Daily pumping over, punching down, temperature control (max. 28°C).

Carignan is aged for 12 months in oak casks 600 l. Other grapes age 12 months in tanks, are assembled and then bottled.



Tasting notes

Ruby colored wine with violet hues. Nose of wild strawberries and currants mixed with rose petals and peony. Crisp palate, with notes of crushed raspberries and blackcurrant buds. Pleasant roundness and well build in tannins. Complex wine with a long finish.



Service

- ◆ Serve at 18°C:
- ◆ Aging - between 1 to 9 years



Pairing

- ◆ Duck magret with blackcurrant sauce
- ◆ Steak with shallots sauce
- ◆ Lamb chops



AOP Rasteau Red

LA CABANE ROUGE



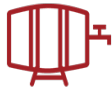
Terroir

- ◆ 3 Ha aged between 25-25 years old
- ◆ Garrigues in Blovac area
- ◆ Soil of red clay



Grapes

- ◆ 70% Grenache
- ◆ 30% Mourvèdre



Vinification

Hand harvest. Full destemming. 25-35 days vatting in stainless steel tanks. Single grape vinification. Daily pumping over, punching down, temperature control (max. 28°C). Ageing of 10-12 months in concrete tanks, blend and bottling.



Tasting notes

Beautiful clean shiny red with purple hints. Diversified bouquet of pomegranate, raspberry, and wild strawberries, minty notes. Structured tanins, beautiful continuation of the first aromas with a lot of finesse in the finale.



Service

- ◆ Serve at 16-17°C:
- ◆ Aging - between 2 to 9 years after the vintage



Pairing

- ◆ Dauphinois gratin with Porcini mushrooms
- ◆ Brie de Meaux and Camembert
- ◆ Prime rib steak with Grenaille potatoes
- ◆ Slow cooked (7 hour) lamb shoulder