



Cairanne

This Cairanne comes from plot selections of the best terroirs of the appellation. The harvest is destemmed then vinified under controlled temperature for 15 to 20 days. The wine is then aged 10 to 12 months in concrete tanks to keep all of its fruit.

A wine well balanced, round, fruity and well-structured with silky tannins and a nice long spicy finish.

| | |
|-----------|--|
| Varietals | 60% Grenache, 25% Mourvèdre, 15% Syrah |
| Soils | Sandy and stony hillsides |
| Robe | Bright red garnet |
| Nose | Very aromatic, accented by notes of garrigue, blackcurrant and light tobacco |
| Palate | Round and balanced, structured by silky tannins revealing a long fruity and spicy finish |
| Service | T° 16-17° C |
| Aging | 4-6 years |
| Alcohol | 13,5° |

An elegant Cairanne, perfect to accompany grilled or roasted meats, game birds and truffles.