

ORATOIRE
domaine
ST MARTIN



CAIRANNE WHITE Haut-Coustias

LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley, in the Cairanne appellation whose soils are very varied: these are soils ranging from the Plan de Dieu plain up to the upper hillsides of Cairanne. This cuvée comes from our oldest vines farmed organically and biodynamically located on the uppermost hillsides, composed of clay and limestone soil.

CLIMATE

The climate is Mediterranean with hot and dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity and low yields. Harvest takes place in September and is entirely manual.

WINEMAKING & MATURING

Direct pressing in pneumatic presses, cold settling for 24 hours and fermenting in concrete vats, oak casks and eggs for 9 months. Wild yeasts.

No malolactic fermentation. Maturing on fine lees until bottling to bring texture and complexity.

GRAPE VARIETIES

70% Roussanne, 20% Grenache Blanc, 10% Marsanne. *

DRINKING

A gastronomic wine, "Haut-Coustias white" can be enjoyed young and grows in complexity after a few years.

The nose shows acacia flower notes, while the mouth displays exotic fruits and pastry notes making it a wine of rare complexity.

Ideally paired with scallops, a pork cutlet or chopped parsley sautéed mushrooms.

* percentage may vary depending on the vintage



demeter



FAMILLE ABEILLE-FABRE