

ORATOIRE
domaine
ST MARTIN



CAIRANNE RED 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 is produced uniquely from the uppermost hillsides composed of clay and limestone soil. Our vines which are over 70-year-old are farmed organically and biodynamically.

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

Manual sorting of grapes in the vineyard then at the cellar. De-stemming without crushing and vinification for 18 days on racks for slow and controlled extraction. Wild yeasts.

Maturing lasts for 12 to 18 months in oak casks depending on the vintage, then the bottling takes place with neither fining or filtration.

GRAPE VARIETIES

45% Mourvèdre, 45% Grenache Noir, 10% Syrah. *

DRINKING

A gastronomic wine, the "Haut-Coustias red" reveals the strength, density and personality of Cairanne's upper hillsides. Its optimal drinking window is 6 to 10 years.

The nose shows dark fruit and violet notes, while the mouth displays spiciness and peppery.

It will pair ideally with an Aubrac rib roast or a garlic-studded leg of lamb.

* percentage may vary depending on the vintage



demeter



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