



## CAIRANNE RED Les Douyes

### LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley, in the Cairanne appellation whose soils are very varied: rocky, clay and limestone hillsides. This single vineyard cuvée is named after the locality “Les Douyes” on steep, limestone hillsides. The vines are over 100 years old and 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 very low yields. Harvest takes place in September and is entirely manual.

### WINEMAKING & MATURING

Manual sorting of the grapes in the vineyard and in 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 15 months in oak casks depending on the vintage, then the bottling takes place with neither fining nor filtration.

### GRAPE VARIETIES

60% Mourvèdre, 40% Grenache Noir \*

### DRINKING

A gastronomic wine, “Les Douyes” reveals a great complexity and elegance even young. Its optimal drinking window is 3 to 8 years.

Tasting reveals dark fruit and spice notes then, the mouth is peppery with scrubwood notes. This wine, both deep and airy, unveils a very fine tannic structure. It will pair ideally with beef sirloin, pigeon casserole stuffed with lamb sweetbread or rabbit in wine sauce.

\* percentage may vary depending on the vintage



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