

ORATOIRE
domaine
ST MARTIN



CAIRANNE RED Réserve des Seigneurs

LOCATION & TERROIR

The vineyard is located in the Southern part of the Rhône valley, in the Cairanne appellation whose soils are very varied: rocky, clay or limestone soils. This cuvée comes from our old vines located on the middle and lower hillside and 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 any grape crushing (except for the Carignan which is whole-cluster fermented), and vinification on racks for 2 to 3 weeks for slow and controlled extraction. Wild yeasts.

Maturing lasts 9 to 12 months in vats, bottling without fining or filtering.

GRAPE VARIETIES

40% Grenache Noir, 30% Mourvèdre, 20% Syrah, 5% Carignan, 5% Counoise. *

DRINKING

Subtle and complex terroir driven wine, which can be enjoyed in its prime youth. The nose shows red fruit and blonde tobacco notes, while the mouth displays an open and structured wine with smooth tannins and a spicy, peppery finish. The optimal drinking window is: 2 to 6 years.

Ideally paired with grilled flank sirloin, Tomme des Bauges cheese or pork shank confit.

* percentage may vary depending on the vintage



demeter



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