

The Cairanne appellation : One of the newest AOCs established in the Rhône Valley. Previously classified as "Côtes du Rhône Villages Cairanne," these wines were consistently regarded as some of the best "Villages" wines. As a result, they were elevated to cru status in 2016. The soils in Cairanne are primarily alluvial, and the climate is Mediterranean—hot and dry—significantly influenced by the Mistral wind.

**Appellation created in 2016 | 96 % red wine | 4% white wine | 846 hectares of vineyard | 23 020 hl/ year |
| Average yield 38 hl/hectare | 22 % of the production exported | Dry wines |**



Grape varietals: Grenache 80%, Syrah 10%, Mourvèdre 5%, Carignan 5%

Terroir : Mediterranean climate, dry and high temperature. The soil is stony, sandy with clay.



Average age of vines: 60 years

Winemaking method: Long and traditional maceration. The different grape varietals are blended after the vinification.



Ageing: Ageing in wooden "foudres" (big barrels of 600 to 1 000 liters) for 10 months.

Yearly production: approx. 14 400 bottles.

Tasting notes:

Visual : Deep red with some black tint.

Nose : Expressive nose combined with grilled aromas, black chocolate, plum and sherry.

Palate : Round on the palate. The fruit and the grilled aromas evolve towards spicy notes and end on a long & smooth finish.

Overall : This wine shines by the finesse & freshness of the bouquet, its florality and fruitiness (blackcurrant, blackberry). The palate shows a delicate hint of rose pepper. This wine seduces with its roundness and silky tanins. Well balanced.



Drinking window: Ready to drink/ Up to 8 years

Service temperature: 18°C

Food pairings : Perfect with red meat and cheese, or poultry.