

A.O.C CÔTES DU RHÔNE

MUSES

RED



Our Cotes de Rhone has a beautiful red color robe with purple-violet tints.

The nose is pleasant, open and rich. Characteristic of young Rhône valley wines, there are sensual aromas of ripe red fruits such as raspberry, crushed strawberry, grenade, juicy cherry. With air, sweet spices appear (cinnamon and nutmeg) adding nice complexity. The palate is full and the attack is supple. The texture in the mouth is quite lovely with smooth and silky tannins. There is a good balance between freshness and sweetness, with an almost creaminess to the palate.

50% Grenache,
30% Carignan,
20% Mourvèdre.

Drink over the next 3 years

The soil is calcareous clay with a stony surface that enables a good drainage.

The average age of the vines is 20 years.

130 hl are produced every year and the yield is average 35 hl per hectare

Traditional fermentation in a concrete tank. The harvest is destemmed before fermentation. Fermentation is done via the délestage technique which softens the tannins while enhancing the fruit character. Pumping over and delestage during fermentation, followed by a 15 days maceration.

Tasting (14 to 16°) :
With summer meal, stuffed vegetables, roast pork, cheese...

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Domaine André Berthet-
Rayne Cairanne



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VIN BIO CERTIFIE PAR FR-BIO 01