

A.O.C CAIRANNE VIEILLES VIGNES RED



Our Vieilles Vignes has a beautiful red ruby color with garnet tints.

Very expressive, the nose opens up with red fruits including crushed strawberry and raspberry. This is followed by darker fruits including blackberries and elderberries.

With air, notes of cocoa bean, balsamic hints, sweet spices such as licorice and tobacco leaf appear to round out the lovely bouquet.

The palate maintains an exceptional balance of power and freshness. The soft but present tannins reveal a well crafted wine.



VIN BIO CERTIFIE PAR FR-BIO 01

60% Grenache,
20% Syrah,
20% Carignan.

Drinking Window : 5 years

A terroir of clay soils

The average age of the vines is
60 years.

150 hl are produced every year
and the yield is average 30 hl /
ha.

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
20 days maceration.
One year in concrete tank.

Tasting (16 to 18°) :
Lamb, game, chicken with
morelsun, Winter dish.

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Domaine André Berthet-
Rayne Cairanne



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