

# VIN DE FRANCE LATE GRAPE HARVEST CALLIOPE



Our Calliope has a straw yellow color, beautifully bright and clear.

The aromatic nose displays ripe stone fruits such as peach and apricot.

With air, the nose reveals aromas of candied fruits and almonds. All together, the nose is quite flattering !

The palate is rich and full with a supple attack. The same aromas on the nose carry over on the palate with ripe peach, apricot notes followed by nice mineral finish.

The wine provides a great deal of pleasure. It is rich but well-balanced and fresh.

50% Roussanne,  
50% Marsanne,

Drinking Window :  
Drink over the next 15 years

1000 bottles are produced every  
year.

The average yield is about  
15hl/hectare.

Roussanne and marsanne are  
fermented in barrels and aged in  
barrels during 24 months

Tasting (8°) :  
To drink as an aperitif or after  
dinner like a Cognac. Also pairs  
nicely with tarte tatin for the  
more gourmands.

Domaine André Berthet - Rayne

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Rayne Cairanne



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VIN BIO CERTIFIE PAR FR-BIO10