

A.O.C CÔTES DU RHÔNE

ERATO

ROUGE 2016



Our Erato demonstrates our commitment to reduce wine additives while enhancing the fruitiness of the grapes. It has a beautiful garnet red robe with violet hints.

The nose is expressive, open on fresh fruits notes such as crushed strawberry and juicy pomegranate. This is a basket of summer fruits. With air, tangy redcurrant and blackcurrant notes give the wine a sense of youth and freshness.

The palate is soft, smooth, full and fleshy with velvety and silky tannins. This is a wine of great balance!

60% Grenache,
40% Carignan,

Drinking window :
to consume over the next 18
months

The average age of the vines is
15 years.

10 hl are produced every year.
The yield is average 40 hl / ha.

Traditional fermentation in a
concrete tank. The harvest is
destemmed before
fermentation. Pumping over
during fermentation time
followed by a saignée after few
days in stainless steel tank.
The temperature is controlled
at 10° allow to preserve the
aromas.

Tasting (14°) :
Barbecue, snacks, sandwich or
refreshing salad

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Domaine André Berthet-
Rayne Cairanne



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VIN BIO CERTIFIE PAR FR-BIO10