

# A.O.C CAIRANNE VIEILLES VIGNES ROUGE 2015



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 raspberries. 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 from an outstanding vintage.



VIN BIO CERTIFIÉ PAR FR-BIO10

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

Drinking Window : 4 years

A terroir of clay soils

The average age of the vines is  
60 years.

100 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.

Dégustation (16 à 18°) :  
Lamb, game, chicken with  
morelsun, Winter dish.

**Domaine André Berthet - Rayne**

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Domaine André Berthet-  
Rayne Cairanne



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