



Cairanne

2019

"Beautiful colour, deep red with purple hints. A generous nose offering black fruits, blackcurrant and blackberry aromas underlined by a delicate spicy note of garrigue. Intense black fruit notes fill the palate in a fresh and refined style lingering nicely through the finish. (December 2021)"



Vintage

This year, the harvest was a bit later than usual. As everywhere else, the June heat wave and the summer drought resulted in lower yields. Fortunately, quality remained high. Finally, the storms in July and August allowed the grapes to reach optimum ripeness. This rainfall did not make up for the drought however, which resulted in smaller, concentrated berries with intense aromas and flavours.

Grape varieties

71% Grenache, 21% Mourvèdre, 8% Syrah

Terroir

The plot is located South of the appellation, in the sector called 'Garrigues'. Vines are grown on a terrace of alluvium pebbles lying on a soil of sandy marl and safres from the Tertiary period.

Winemaking

The harvest began with the Syrah on September 24 and ended on October 7 with the Mourvèdre.

The entirely manual harvest was sorted, crushed and destemmed as soon as it arrived in the cellar. The 24-day maceration period was punctuated by frequent pumping over. Then we separated the free-run and press wine which was partly reincorporated in the final blend after malolactic fermentation.

Aged 8 months in French oak barrels.

Bottled on July 26, 2021.

6 666 bottles produced.

Vegan Wine.

Food & wine pairings

Toasted bread with rabbit and hazelnut rillettes

Roasted leg of lamb with green vegetables

Service

Serve at around 13° to 15°C. Best enjoyed between 2021 and 2028