



Cairanne

2020

"A beautiful deep garnet red colour with purple highlights. A generous, finely tuned nose with aromas of black cherry, bourbon vanilla and white pepper. A fresh, lively impression on the palate, followed by a very fine balance between the rich fruit notes and the soft, rounded tannins. The finish is long and persistent. (Tasting- February 2024)"



Vintage

The 2020 vintage is characterised by its precocity and a very beautiful aromatic expression. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promising vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations.

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 on 24th Sept. with Syrah and ended on 30th sept. 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. Ageing 11 months of which 8 were spent in French oak barrels. Bottled on April 6, 2022. 8,806 bottles produced. Vegan friendly.

Service & food pairing suggestions

Pâté en croûte, leg of lamb with confit vegetables.
Open one hour before serving btw. 13-15°C - Best enjoyed between 2024-2030.