

PREFERENCE

RASTEAU



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on hillside consisting of galets rous and clayey limestone ground.

Vinification

The grapes were separated from the bunches before being crushed, and extraction techniques and pumping over ensured that the finest elements were extracted nobles. The vine varieties were carefully matured in our storehouses, in vats to give it the best preparation for bottling and to enhance the quality of its flavour.

Blending

This Rasteau is produced from a blend of Grenache, which gives the wine fullness and elegance, Syrah for its concentration and Carignan which gives the wine its nice structure.

Tasting

Tasting reveals this to be an elegant dark red wine, developing a mixture of red fruit aromas with the hints of spices, toasty in the middle. Its attack is supple and well-balanced between the freshness, the fruits and the roundness. Silky tannins reveal fresh fruits aromas and candied fruits.

Smooth tannins and freshness in the mouth make this Rasteau our Preference.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxd	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxd
Traditional Burgundy	8.12	25.5x17.2x30.8	630	105	5	21	853	120x80x165