

# Rasteau



**LOCATION:** Our Rasteau appellation grapes come from parcels located near the village, on east-facing, stony hill-sides.



**VINEYARDS AND TERROIR:**

The Grenache and Syrah vines are planted on fairly deep, fairly dry, pebbly terrain, resulting in low yields and late ripening.



**GRAPE VARIETIES:** Grenache (50 %) Syrah (50 %)

**PRODUCTION:**

The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 25 days with rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day. The wine is then transferred into barrels for 12 month ageing with half the vat's content going into 450L barrels previously used for 1 or 2 vintages.



**TASTING NOTES:**

A wine with strong Mediterranean accents, both in terms of its aromas of garrigue scrubland, spice and ripe fruit on the nose, and in terms of its power and intensity on the palate. A generous yet well-balanced wine with long-lingering aromas.



**SERVING AND FOOD PAIRINGS:**

Serve at 16-17°C, an intermediate temperature to channel the wine's power yet allow its aromas speak. Enjoy with lamb cooked with "herbes de provence" or other Mediterranean dishes.



Decant one hour before serving



## Grape varieties ID Card:

*Grenache noir:* originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

*Syrah:* as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.



Find out more on our website [www.lavau.fr](http://www.lavau.fr)

