

DOMAINE LES HAUTES CANCES



CAIRANNE



TERROIR This cuvée is a blend of grape varieties from plots located on two of the main terroirs of Cairanne. It is mainly the terroir of the terraces of the river Aygues, made of gravel, clay and fine sands, which will bring finesse and lightness to the wine. The terroir of the garrigues, composed of stony alluvium resting on clayey sands, completes this blend by bringing volume and maturity to the wine.

VINIFICATION The grapes are harvested by hand, in small containers, and then transferred to the concrete tanks by gravity after a total destemming. The vinification is then done delicately with infusion of marc for 12 to 15 days (little pumping over, no delestage).

Aged for 12 months in tuns. Bottling without filtration.

TASTING NOTES The nose is very fruity, with notes of redcurrant and blackberry jam, mixed with pretty woody notes. An aromatic intensity (wild strawberry, spices) is found in a full, silky and fresh mouth, supported by velvety tannins.

To enjoy with a lamb stir-fry with rosemary.

TECHNICAL NOTES

Varieties : 60 % Grenache noir, 25 % Syrah, 10 % Mourvèdre, 5 % Cinsault.

Production : 13 700 bottles.

Alcohol : 15 % vol.