

# DOMAINE LES HAUTES CANCES



## CÔTES DU RHÔNE



**TERROIR** Our old vines (more than 50 years old) at the origin of this Côtes du Rhône are located on different plots of land in the neighbouring villages of Cairanne, notably on the heights of the "Montagne du Ventabren", with a northern exposure which favours maximum freshness in this cuvée.

**VINIFICATION** Grapes, harvested by hand, are gravity fed into the concrete vats after a total destemming. The vinification is then traditionally done during 15 days. No added yeast and the wines are not fined.

Aging of 3 months in vats and 12 months in Burgundy oak barrels of 3 or 4 years. Bottling without filtration

**TASTING NOTES** This dark red has a nose of small red fruits and candied black fruits. The palate is remarkable for its roundness, suppleness and balance between sweetness, fruit and tannins.

This cuvée will match perfectly with Italian lasagna.

### TECHNICAL NOTES

**Varieties** : 50% Grenache, 30 % Syrah, 20 % Mourvèdre.

**Production** : 5 500 bottles.

**Alcohol** : 15% vol.