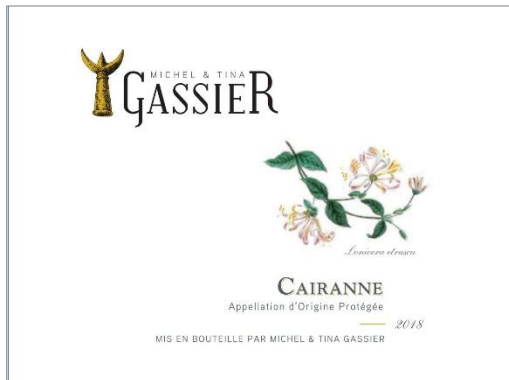


MICHEL & TINA GASSIER – CAIRANNE 2018



Cairanne, the latest « Cru » of the Rhone, combines finesse and freshness thanks to high calcium content in its soils and a cooler microclimate (elevation and northern exposure). Grenache develops power and depth while keeping a lively elegance. This blend of Grenache and Mourvèdre with a touch of Syrah was vinified and aged entirely in concrete vats. Fruit forward, rich while incredibly fresh, this wine is very versatile and will go great with grilled meats and fish.

Terroir: Essentially from “Montagne du Ventabren” with its rich diversity of soils (calcareous gravel, yellow marl, red clays & sandy veins) and its pronounced diurnal temperature variations. These old vines planted on slopes produce wines with aromas of black fruits and sweet spices, all in complexity and freshness.

Varietals: 65% Grenache, 30% Mourvèdre, 5% Syrah

Vinification:

- The harvest is sorted and destemmed
- Regulated fermentation at 26°C with piegeage for 5 weeks
- Aging in concrete vats for one year
- This wine has not been filtered or fined

Tasting Notes:

- *Appearance* : dark garnet
- *Nose* : complex with aromas of raspberry, spices, thyme and rosemary
- *Taste*: dense and profound, it offers notes of fruit, pepper and garrigue, accompanied by a ripe fine grain of tannin. The elegant finish, both solar and fresh, has surprising length.

Aging Potential: Can be enjoyed now or cellar for 5 years.

Food & Wine Pairing: serve between 16°C & 18°C (65°F).

cheeses	meats	seafood	garden	herbs	method	sauces
St Felicien	lamb	tuna	lentils	thyme	grill	tajine
gorgonzola	beef	salmon	eggplant	coriander	stir-fry	porcini
goat	game	cod	fennel	bayleaf	stew	tomato

