

DOMAINE DU TRAPADIS

Cairanne Rouge 'Les Garrigues' 2021

Provenance:

Cairanne, Southern Rhône

Grape Variety:

70% Grenache Noir, 20% Syrah, 10% Carignan

Roast lamb, BBQ, stews and aromatic foods.

Serving:

Temperature: 16°C





Vineyard Cultivation:

Based in the heart of the Rasteau appellation of Rhône, Domaine du Trapadis has been owned and run by the Charavin family since 1850. Helen Durand, the current owner, is the fourth generation of the Charavin family to grow grapes upon these soils. Spanning 35 hectares, the domaine's vineyards are grown under the appellations of Rasteau, Cairanne, Roaix, and Vin de France. This cuvee comes from the Cairanne vines, at an average of 40 years old.



Vinification:

Manual harvest and sorting in the vineyard. Fermentation in concrete vats with indigenous yeasts. Vatting for about 15 days at a temperature of 20 Celcius with a peak of 28 Celcius towards the end. Ageing in cement vats on fine lees for 18 months.







Tasting Notes:

A pure and transparent red with redcurrants, wild berries, fresh cherries and hints of baking spices. Medium body with bright acidity. The smooth and silky character on the palate brings a joyful and poised profile to this blend, consisting of 70% grenache, 20% syrah and 10% carignan. Refreshing and vivid. From organically grown grapes. Drink now. 91 points, James Suckling.



Soil Type:

Clay-limestone with red clay, sand, and silt



Method:

Biodynamic, Certified Organic (Ecocert)

Trade Portal

www.closcachet.com.au Instagram: @closcachet

