

# DOMAINE DU TRAPADIS Cotes du Rhone Villages Roaix 'Perrieres' 2021

Provenance:

Rasteau, Southern Rhône

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**Grape Variety:** 

Cinsault, Grenache, Syrah

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Pairing:

Charcuterie, grilled meats.

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 AOP Rasteau, AOP Rasteau VDN, AOP CDRV Cairanne, AOP CDRV Roaix, AOP CDR, and Vin de France.



### Vinification:

Destemmed, then lightly crushed. Native yeasts, which intervene during alcoholic fermentation, allow the subtlety of the terroir to be best expressed. The grape varieties are vinified together, only Syrah is vinified separately because of its early maturity. Pumping over every 4 days allows for gentler extraction. Vatting lasts 20 days at a temperature not exceeding 25°C. The wines are assembled in January and aged in cement vats on fine lees for 8 months.







# **Tasting Notes:**

The Côtes du Rhône villages offers an intense, purple colour. The nose is rich in aromas, forest fruits, redcurrant, blackberry, spices, and black olives offer a very complex expression. The palate is airy and very well constructed, with fragrant notes, without ever being heavy. The tannins are supple and delicate. Intense finish on spices.



# Soil Type:

Sand and silt, some limestone



### Method:

Biodynamic, Certified Organic (Ecocert)

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