

DOMAINE DU TRAPADIS Rasteau Rouge 'Les Adrés' 2019

Provenance:

Rasteau, Southern Rhône

Grape Variety:

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

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 AOP Rasteau, AOP Rasteau VDN, AOP CDRV Cairanne, AOP CDRV Roaix, AOP CDR, and Vin de France. This cuvee comes from the Rasteau vines, at an average of 60 years old.



Vinification:

The harvest is destemmed, lightly crushed and put into cement vats. The grapes are macerated for 20 days at a temperature of 25°C. Native yeast fermentation in concrete tanks. The grapes are pressed just before the end of the alcoholic fermentation. Aged in amphora and old barrels on the fine lees for 20 months.







Tasting Notes:

The 2018 Rasteau les Adres comes largely from the commune's slope. A tenth is aged in barrel, while the rest stays in concrete for 18 months. Hints of black olive and licorice accent raspberry fruit in this tight, taut wine. It's medium to full-bodied, with silky-ripe tannins and a lively, fresh-tasting finish. 90-92pts, Joe Czerwinski. 2018 review.



Soil Type:

Clay and limestone soils rich in blue marls



Method:

Biodynamic, Certified Organic (Ecocert)

Trade Portal

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